BETTINA'S BEST DESSERTS

By
Louise Bennett Weaver
&
Helen Cowles LeCron

Baked Apples with Brown Sugar

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And
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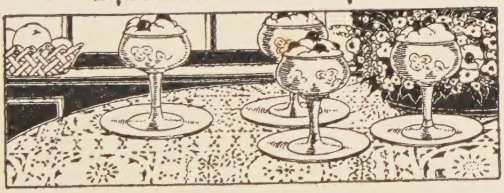
Authors of A Thousand Ways to Please a Husband
A Thousand Ways to Please a Family
and -------- Bettina's Best Salads



"Give Your Table The Bettina Touch"

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Foreword

Desserts are dreadful
things to plan?
Besides, you never know
Just what is going to
please a man?
My dear, this book will show
You countless things with-
out a doubt.
Why, Bob himself asserts
That not one home should
be without
Bettina's Best Desserts!

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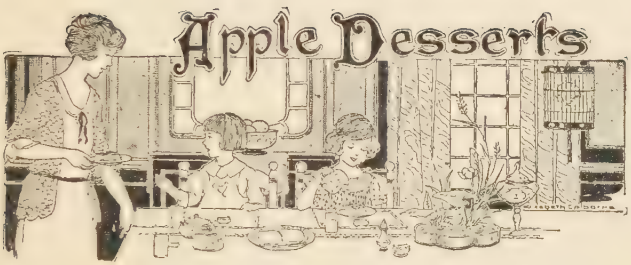


I. APPLE DESSERTS

Apple Cobbler (Four portions)

(A good old-fashioned recipe that nearly everybody likes. Successful equally for a family and a "company" dessert.)

Three cups peeled diced apples
One-half cup sugar
One level teaspoon ground cinnamon
One-fourth level teaspoon salt
Two level tablespoons butter
One-half cup water
One and one-half cups flour
Three level teaspoons baking-powder
One-third level teaspoon salt
Three level tablespoons lard
One-half cup milk
One cup sugar
One-half cup water
One-half teaspoon vanilla

Mix the apples, sugar, cinnamon and salt. Place in a shallow buttered baking-pan. Dot the apple mixture with the butter and add the water. Mix and sift

the flour, baking-powder and salt. Cut in the lard with a knife. Slowly add the milk until a soft dough is formed. Toss upon a floured board and roll out to the thickness of two-thirds of an inch. Shape to fit on top of the apple mixture in the pan. Make three slits in the top of the dough. Bake in a moderate oven for twenty minutes. Boil the sugar and water together for three minutes and add the vanilla to the syrup. Pour this over the dough in the pan and continue baking the cobbler for ten minutes more in a moderate oven. Serve warm with cream.

Apple Dessert (Four portions)

(Sue and Robin are always begging for "apples stuffed with dates,"—and brown sugar improves the flavor of the dessert. Serve with plain cream if preferred.)

Four apples
One cup brown sugar
One cup water
One level teaspoon ground cinnamon
One-fourth level teaspoon ground cloves
Eight dates
One-half cup whipped cream

Wash and core the apples. Place in a baking-dish. Boil the sugar and water together for three minutes. Add the cinnamon and cloves. Remove the seeds from the dates and stuff each apple with two dates. Pour the syrup over the stuffed apples. Bake in a moderate oven for thirty minutes. Place portions of the whipped cream on top and serve at once.

Apple Puffs (Four portions)

(Good and unusual.)

One cup flour
One level teaspoon baking-powder
One-eighth level teaspoon salt
One-half cup sugar
One egg, well-beaten
One-third cup milk
One tablespoon melted fat
One-half cup cooked apples
One level teaspoon ground cinnamon

Mix and sift the flour, baking-powder, salt and sugar. Add the egg, milk and fat. Beat for two minutes. Mix the apples and ground cinnamon. Place a spoonful of the batter in a greased pudding-mold, add some of the apple mixture, and place another spoonful of the batter on top.

Steam in a closed steamer for thirty minutes. Serve warm with cream.

To prepare the apples, pare, core and dice them. Cover with cold water and cook slowly until soft. Cool, drain off the juice and use the apples in the recipe.

Apple Sauce Cake (A complete dessert)

(Good served with coffee as a dessert.)

One-half cup fat
One cup sugar
One egg, well-beaten
One cup strained apple-sauce
Two and one-half cups flour
One level teaspoon soda
One-fourth level teaspoon salt
Two level teaspoons ground cinnamon

One-half level teaspoon ground cloves
One-half level teaspoon mace
One teaspoon vanilla

Cream the fat and sugar and add the egg. Add the apple sauce and all the dry ingredients, mixed and sifted. Add the vanilla. Beat the batter for three minutes. (It will be quite thin, but that is as it should be.) Pour into a loaf cake, lined with waxed paper. Bake in a moderate oven for forty minutes.

Remove from the oven, let stand for five minutes, then turn out the cake and remove the paper. When cool cut in one-inch slices. This cake will keep moist a long time.

(To make the apple sauce, take about one and a half cups of peeled, diced apples, cover with water and cook until tender. Press through a strainer.)

Apple Tapioca Pudding (Four portions)

(A simple home dessert that children like.)

One-half cup pearl tapioca
Cold water
Two and one-half cups boiling water
One-half level teaspoon salt
One and one-half cups chopped apples
One-third cup sugar
One teaspoon vanilla

Soak the tapioca in cold water to cover, for one hour. Add the boiling water and cook in a double boiler for thirty minutes. Add the salt, apples and sugar. Cook for thirty minutes. Add the vanilla and serve cold with cream.

Baked Apple Dumplings (Four portions)

(Nothing can take the place of "dumplin's" in apple season.)

Four apples
One cup sugar
One and one-fourth cups water
One and one-half cups flour
One level teaspoon baking-powder
One-fourth level teaspoon salt
Six level tablespoons lard
One-fourth cup cold water
Two level tablespoons butter
One level teaspoon ground cinnamon

Wash, peel and core the apples. Boil the sugar and water together for three minutes, add the apples and cook slowly until they are tender and the syrup is thick. Turn the apples frequently during the cooking.

Mix and sift the flour, baking-powder and salt. Cut in the fat. Add the cold water slowly until a stiff dough is formed. (More water may be needed.) Divide the dough in fourths and roll out flat. Place a cooked apple in the center of each piece of dough. Add some of the syrup and sprinkle portions of cinnamon over the top. Add a bit of butter. Fold up the edges of the dough around the apple. Pinch together. Prick the top with a fork. Place upside down in a greased baking pan. Bake in a quick oven for fifteen minutes. Serve warm with Hard Sauce or Cream.

Baked Apples with Brown Sugar (Four portions)

(Another way to "make baked apples better.")

Four apples
One-fourth cup raisins

One-half cup brown sugar
One-third cup nut-meats
One level teaspoon cinnamon
One-eighth level teaspoon salt
One cup water
Two level tablespoons butter

Wash and core the apples. Place in a buttered baking-dish. Mix the raisins, sugar, nuts, cinnamon and salt. Fill the apple cavities with the mixture and sprinkle what remains over the top. Add the water and the butter, melted. Bake in a moderate oven for forty minutes. Baste frequently. Serve warm with plain or whipped cream.

Baked Apples with Marshmallows (Four portions)

(A favorite with Sue and Robin.)

Four apples
One-half cup sugar
One-fourth level teaspoon ground cinnamon
Eight marshmallows
One-half teaspoon vanilla
One cup water
Two level tablespoons butter

Wash and core the apples and place in a buttered baking-dish. Sprinkle the sugar and cinnamon over the tops. Cut the marshmallows in quarters and stuff them in the cavities of the apples. Add the vanilla and water. Dot with butter. Bake in a moderate oven for forty minutes, basting frequently. Serve warm or cold with cream.

Brown Betty (Four portions)

(A delicious and economical dessert for the home meal.)

Two cups soft bread-crumbs
Two and one-half cups peeled diced apples
One cup water
Two level tablespoons butter
One-half cup sugar
One level teaspoon ground cinnamon
One-fourth level teaspoon grated nutmeg
One tablespoon lemon juice

Mix all the ingredients, and place in a buttered baking-dish. Bake in a moderate oven for forty minutes or until the apples are soft.

Serve warm with Hard Sauce or Cream.

Hard Sauce for the Brown Betty.

One-fourth cup butter
One teaspoon vanilla
One-half teaspoon lemon extract
One-eighth level teaspoon salt
One tablespoon boiling water
About one and one-fourth cups sifted powdered sugar.

Cream the butter, add the vanilla, lemon extract, salt and water. Slowly add the sifted powdered sugar, mixing well until a creamy mixture is formed. The exact amount of sugar can not be stated, but the sauce must be stiff enough to stand alone. Shape into a flat cake and place in a cold place for half an hour or more. Cut in thin slices and place on top of the warm pudding.

Butterscotch Apples (Four portions)

(Children usually like this simple and wholesome dessert.)

Four apples
One-third cup water
Two-thirds cup brown sugar
Two level tablespoons butter
Two level tablespoons flour
One-eighth level teaspoon salt
Three-fourths cup milk
One teaspoon vanilla

Wash, peel, quarter and core the apples. Boil the sugar and water together for three minutes, add the apples and cook until tender when pierced with a fork. Remove and place in serving dishes.

Melt the butter, add the flour and salt, and when well-mixed add the milk. Cook until creamy and then pour into the syrup in which the apples were cooked. Cook until well blended. (About three minutes.) Add the vanilla and pour over the apples. Serve warm or cold.

The syrup may not combine at once with the creamy mixture, but if allowed to cook slowly for a short time they will blend.

Coddled Apples

(When apples are plentiful, this is an attractive way of serving them.)

Six apples
Three cups water
One and one-half cups sugar
Four cinnamon candy drops
One-teaspoon vanilla
One level teaspoon butter

Wash the apples and remove the cores by cutting clear through the apple. Boil the sugar and water together for two minutes. Add the cinnamon drops and the apples. Place a lid over the apples and cook slowly for ten minutes. Turn the apples frequently; remove the lid and let the syrup cook down thicker; keep turning the apples. When they are soft and glazed remove the apples and place in a dish.

Add the vanilla and butter to the syrup, and when melted, pour over the apples.

Dutch Apple Cake

(A good old dessert that our grandmothers liked.)

One and one-half cups flour
Three level teaspoons baking-powder
One-fourth level teaspoon salt
Three level tablespoons lard or a lard substitute
One-half cup milk

Mix and sift the flour, baking powder and salt. Cut in the fat with a knife and add the milk slowly, mixing with the knife until a soft dough is formed. Flatten out and place the apple mixture on top.

Apple Mixture for the Cake

One cup thinly sliced quartered apples
One-half cup water
One-third cup sugar
One teaspoon cinnamon
Three level tablespoons butter

Peel the apples, cut in quarters and remove the cores. Cut in thin slices, add the water and sugar and cook slowly until the apples are a little soft, but

still retain their shapes. Flatten the dough to the thickness of half an inch. With a knife make little grooves one-half inch apart across the dough. When the apples are cool, place the slices in these grooves.

Sprinkle the cinnamon over the top, and dot with the butter. Bake in a moderate oven for fifteen minutes. Cut in squares and serve with Lemon Sauce.

Glazed Apples (Four portions)

(Simple and wholesome.)

Four apples
One cup light brown sugar
One and one-half cups water
Two level tablespoons butter
One-half teaspoon vanilla

Wash, peel and core the apples. Boil the sugar, water, butter and vanilla together for four minutes. Add the apples, and cook slowly, turning the apples frequently, until they are tender and have a glazed appearance. Baste the apples during their cooking. Place the cooked apples in a serving dish and pour the remaining syrup over them. Serve warm or cold with cream.

Individual Apple Rolls (Six portions)

(A favorite with most men.)

Three cups apples cut fine
One cup water
One and one-half cups flour
Three level teaspoons baking-powder
One-eighth level teaspoon salt
Three level tablespoons lard or a lard substitute

One-half cup milk
Two level tablespoons butter
One level teaspoon ground cinnamon
One and one-half cups sugar
One cup water

Cook the apples and water together for five minutes. Drain off the liquid. Mix and sift the flour, baking-powder and salt. Cut in the fat with a knife. Slowly add the milk until a soft dough is formed. Toss upon a floured board and pat into a rectangular shape half an inch thick. Arrange the drained apples on top. Spread the butter on top the apples and sprinkle the cinnamon over all the mixture. Roll up like a jelly roll and cut into one-inch slices.

Boil the sugar and water together for five minutes. Place in the bottom of a baking pan. Place the unbaked apple rolls in the pan, flat side down. Pour the liquid left from the cooked apples over the top.

Bake in a moderate oven for thirty minutes. Baste frequently during the baking. Serve with cream.

Maple Rice and Apple Pudding (Four portions)

(A simple home dessert that is a good dish in which to use up left-over boiled rice.)

Four apples
One cup boiled rice
One cup maple syrup
One-fourth cup sugar
One teaspoon vanilla
One-half cup water
Two level tablespoons butter

Wash, peel and core the apples. Place in a small buttered baking-dish. Spread the rice over the tops

of the apples. Add the maple syrup, sugar, vanilla, water and butter. Bake in a moderate oven for forty-five minutes. Serve warm with cream.

Marshmallow Apple Dessert (Four portions)

(A good home luncheon dish that is a favorite with most children.)

Two and one-half cups sliced peeled apples
One cup light brown sugar
One-half cup raisins
One cup water
One level teaspoon ground cinnamon
One level tablespoon butter
Twelve marshmallows

Mix the apples, sugar and raisins. Place in a buttered baking-dish. Add the water, and sprinkle the cinnamon over the top. Dot the top with the butter in small bits. Bake in a moderate oven for thirty minutes, or until the apples are soft. Place the marshmallows over the top and return to the oven for ten minutes, or until the marshmallows are well puffed up and brown. Serve warm with cream.

Pineapple Baked Apples

(An unusual combination that is really delicious.)

Four apples
One-third cup sugar
One-half cup grated pineapple
Two level tablespoons butter

Wash the apples and remove the cores. Place the apples in a small pan. Sprinkle the sugar and pineapple over the top. Dot the tops of the apples with butter.

Bake in a moderate oven for forty minutes, or until the apples are soft. Serve with Whipped Cream Sauce.

Whipped Cream Sauce

One egg white
One teaspoon vanilla
One teaspoon lemon extract
One cup stiffly-whipped cream
One cup powdered sugar

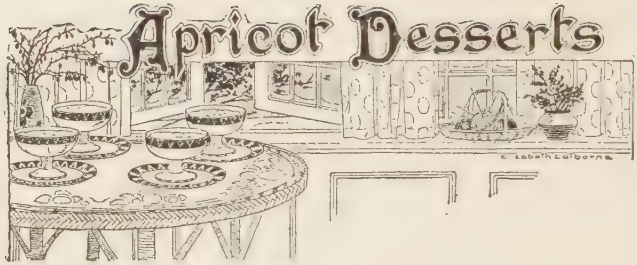
Beat the egg white until stiff, add the extract and whipped cream, and slowly add the powdered sugar sifted. Continue beating until the mixture is stiff. Serve on the warm apples. (This is a good way in which to "amplify" whipped cream.)

Rice Apple Pudding (Four portions)

(For the simple home meal.)

Two cups sliced apples
One cup water
One-half cup sugar
One-half level teaspoon ground cinnamon
One cup cooked rice
Two level tablespoons butter
One tablespoon lemon juice

Wash the apples and peel, core and slice. Add the water and sugar and cook slowly until the apples are tender. Pour into a buttered baking-dish. Place the rice and cinnamon over the top. Place the butter in dots on top of the apples. Bake in a moderate oven for fifteen minutes, or until the whole is brown. Serve with cream.



II. APRICOT DESSERTS

Apricot Blanc Mange (Four portions)

(For the simple home meal.)

Four level tablespoons cornstarch
Six level tablespoons sugar
Two cups milk
One-fourth level teaspoon salt
One-half cup diced apricots. (Canned apricots or cooked dried ones may be used.)
One egg, well-beaten
One teaspoon vanilla

Mix the cornstarch and sugar in the upper part of the double boiler. Add the milk and salt, and cook over hot water until the pudding is very thick. (The cooking requires about twenty-five or thirty minutes.) Add the apricots and egg, and cook for one minute, stirring constantly. Add the vanilla and beat for one minute. Fill serving dishes three-fourths full and set in a cold place until thoroughly chilled. Serve with cream.

Apricot Bread Pudding (Four portions)

(A good bread pudding few housewives know about.)

Four slices dry bread
One cup cooked dried apricots
One-half cup sugar
Two eggs, well-beaten
Two cups milk
One-fourth level teaspoon salt
One teaspoon lemon extract
One-half teaspoon vanilla
Two level tablespoons butter

Remove the crusts from the slices of bread and break (the bread) into two-inch pieces. Place in a shallow buttered baking-dish. Spread the apricots on top and sprinkle the sugar over them. Beat the eggs, add the milk, salt and extracts. Pour this custard over the prepared food. Place the butter in small bits over the top. Bake in a moderately slow oven for thirty-five minutes. Serve warm with or without cream.

Apricot Gelatin Souffle (Four portions)

(A light and appetizing dessert that may most acceptably follow a heavy dinner.)

Two level tablespoons granulated gelatin
One-third cup cold water
One cup boiling water
One-fourth cup lemon juice
One-half cup sugar
One cup peeled diced apricots. (Cooked, fresh or canned.)
Two egg whites

Soak the gelatin in the cold water for five minutes. Add the boiling water and stir until dissolved. Add

the lemon juice and sugar. Set in a cold place until the mixture hardens around the edge of the bowl. Beat for three minutes. Add the apricots, and the egg whites, stiffly beaten. Beat for five minutes or until the mixture holds its shape.

Pour into a moistened gelatin mold. Set in a very cold place for one hour or more. Unmold and cut in slices.

Apricot Rice Pudding (Four portions)

(Simple and wholesome.)

One cup cooked apricots
One-fourth level teaspoon salt
One-third cup sugar
One teaspoon vanilla
One-half teaspoon lemon extract
Two eggs
Two cups milk
One cup boiled rice

Mix the apricots, salt, sugar and the extracts. Beat the eggs, add the milk and rice. Add this to the apricot mixture. Pour into a buttered baking-dish and bake in a moderate oven for twenty-five minutes. Serve cold.

Apricot Whip, Uncooked (Four portions)

(If you like stiffly-beaten egg whites, uncooked, you will like this dessert.)

One cup dried apricots
One and one-half cups water
One-half cup sugar
Two tablespoons lemon juice
Two stiffly-beaten egg whites

One cup whipped cream
One-fourth level teaspoon salt
One teaspoon vanilla

Wash the apricots, add the water and soak over night. In the morning cook slowly for twenty minutes. Add the sugar and cook for five minutes, stirring constantly. Add the lemon juice, egg whites, whipped cream, salt and vanilla. Beat for one minute. Pile lightly in glass dishes or sherbet cups. Set in a very cold place for half an hour or more.

Steamed Dried Apricot Pudding (Four portions)

(A simple steamed dessert that may be made when you are using your steamer for brown bread.)

One-third cup fat
One-half cup sugar
Two eggs, well-beaten
One-fourth cup milk
One and one-fourth cups flour
Two level teaspoons baking-powder
One teaspoon vanilla
One-half teaspoon lemon extract
One cup soaked cooked apricots

Cream the fat and sugar, add all the rest of the ingredients and beat for two minutes. Fill well-buttered molds half full. Steam for two hours. Serve hot with Lemon Sauce, cream or whipped cream.

III. BANANA DESSERTS

Banana Compote (Four portions)

(A simple dessert that will please you if you are fond of bananas.)

One cup sugar
One and one-half cups water
Two slices lemon
One tablespoon lemon juice
Two cups sliced bananas
One teaspoon vanilla

Cook the sugar, water and lemon slices together for five minutes. Add the bananas, lemon juice and vanilla. When the syrup is cool, set in a very cold place for half an hour. Serve.

Banana Custard Pudding (Four Portions)

(Sue and Robin consider this a great treat.)

Two cups sliced bananas
One-fourth cup sugar
Two cups boiled custard
One-fourth cup shredded cocoanut

Place the bananas in a serving dish, add the sugar and custard. (See recipe for Boiled Custard.) Sprinkle the cocoanut over the top. Set in a very cold place for half an hour. Serve.

Banana Dessert (Six portions)

(Attractive for the "company" meal.)

One-third cup fat
One cup sugar
Two eggs
One-half cup milk
One teaspoon lemon extract
One and two-thirds cups flour
Three level teaspoons baking-powder
One-eighth level teaspoon salt

Cream the fat, add the sugar, and beat for two minutes. Add the milk and lemon extract and then all the dry ingredients, well mixed and sifted. Fill two layer cake pans, lined with waxed paper, half full. Bake in a moderate oven for fifteen minutes.

Place the Banana Filling between the layers and the Meringue on the top.

Banana Filling

Two egg yolks
Three level tablespoons flour
One-eighth level teaspoon salt
One-half cup sugar
One-half cup water
One-half cup milk
One teaspoon lemon extract
One cup bananas, sliced very thin

Beat the egg-yolks in the upper part of the double

boiler. Add the flour, salt and sugar, and when well-mixed, the water and milk. Cook in a double boiler until thick and creamy. Add the extract, and when well-mixed, spread over the bottom layer of the cake. Arrange the sliced bananas on top, pressing them down into the filling. Place the meringue on the other layer of cake, and place this on top of the prepared layer.

Bake in a moderate oven for five minutes. Serve in wedged-shaped pieces.

Meringue

Two egg whites
Four tablespoons powdered sugar

Beat the egg whites very stiff. Add the powdered sugar slowly and mix and beat until creamy. Pile on top of the layer cake.

Banana Fritters

(A rather common but generally popular dessert.)

One egg
One and one-half cups flour
One level tablespoon sugar
One-fourth level teaspoon salt
One level teaspoon baking-powder
Three-fourths cup milk
One tablespoon melted fat
One and one-half cups diced bananas
Two tablespoons lemon juice

Beat the egg and add the dry ingredients, mixed and sifted. Add the milk and fat. Beat for three minutes. Add the bananas which have been sprinkled

with lemon juice. Drop by tablespoons into hot deep fat. Serve hot with Lemon Sauce or syrup.

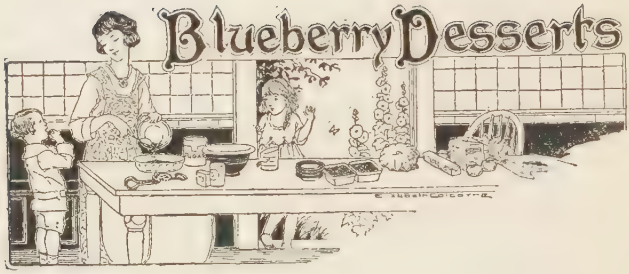
Bettina's Banana Custard Pudding (Four portions)

(Good for the simple home meal.)

One and one-half cups sliced bananas
Three egg yolks
One level teaspoon flour
Five level tablespoons sugar
One-fourth level teaspoon salt
Two cups milk
One teaspoon vanilla

Beat the egg-yolks in the upper part of the double boiler. Add the flour and sugar which have been mixed together, and the salt and milk. Cook slowly over boiling water until the custard will coat a silver spoon. Stir constantly during the cooking or the custard may curdle. Add the vanilla and immediately remove the upper utensil from the hot water. Beat the custard for three minutes. Keep in a very cold place until ready for use. Add the diced bananas and serve in glass dishes.

(Do not dice the bananas until they are needed.)



IV. BLUEBERRY DESSERTS

Blueberry Batter Pudding (Four portions)

(An old-fashioned favorite.)

Two cups blueberries
One-half cup sugar
One level teaspoon ground cinnamon
One and one-half cups flour
One-fourth level teaspoon salt
Three level teaspoons baking-powder
One-fourth cup sugar
One egg, well-beaten
Three-fourths cup milk

Mix the blueberries, sugar and cinnamon, and place in a shallow buttered baking-dish. Mix and sift the flour, salt, baking-powder and sugar. Add the egg and milk and beat for three minutes. Pour over the blueberries. Bake in a moderate oven for twenty-five minutes.

Serve warm with cream.

Blueberry Roll (Four portions)

(One of the things you probably ate from a willow-ware saucer "back at Grandmother's.")

One and one-half cups flour
Two level tablespoons sugar
Three teaspoons baking-powder
One-fourth level teaspoon salt
Three level tablespoons lard
One-half cup milk
One tablespoon egg
One cup blueberries. (If canned, drain before using.)
Three level tablespoons sugar
One-half level teaspoon ground cinnamon
Two level tablespoons butter

Mix and sift the flour, sugar, baking-powder and salt. Cut in the lard and add the milk and egg. Stir with a knife until a soft dough is formed. Toss upon a floured board. Roll out to the thickness of two-thirds of an inch. Spread the blueberries mixed with the sugar and cinnamon, over the dough, being careful to have the berries an inch in from the outer edge of the dough. Dot the top with butter. Roll up like a jelly roll, press the edges together and place in a greased pan.

Bake in a quick oven for fifteen minutes. Cut in one and a half-inch slices and serve with cream or Lemon Sauce.

V. CAKE DESSERTS

Angel Dessert (Six portions)

(Delicious for luncheon or dinner.)

Six pieces angel-food cake
Six halves of peaches
Six marshmallows
Six strawberries
One cup whipped cream
Three level tablespoons sugar
One teaspoon vanilla

Arrange the cake on serving plates and place half a peach on top of each piece. Mix the cream, sugar, vanilla, marshmallows cut in quarters and the strawberries. Pile some of this mixture on top each peach. Serve at once.

Lucie's Boston Cream Pie (Eight portions)

(An attractive, rather hearty, "company" dessert.)

The Filling

One cup sugar
One-eighth level teaspoon salt

One-third cup flour
Two cups milk
Two eggs, well-beaten
One teaspoon lemon extract
One teaspoon vanilla

Mix the sugar, salt and flour in the upper part of the double boiler. Add the milk and cook over hot water until thick and creamy. Add the two eggs, well beaten, and cook for three minutes. Add the flavorings and after stirring well, allow to cool.

The Cake

Three egg yolks, well-beaten
Two tablespoons milk
One teaspoon lemon extract
One cup sugar
One-eighth teaspoon salt
One and one-half cups flour
One level teaspoon baking-powder

Beat the egg yolks and milk together. Add the sugar slowly, beating constantly. Add the lemon extract. Add the dry ingredients which have been mixed and sifted. When well mixed pour into two cake pans lined with waxed paper. Bake in a moderate oven for twenty minutes.

When cool, place the cooked filling between the layers and cut in squares. If round pans have been used, cut in wedge-shaped pieces. Serve with or without whipped cream.

Round eight-inch cake pans are the best to use for this as it is not a large recipe. The batter should be two-thirds of an inch thick in the pan.

Chocolate Cream Roll

(Rich but very popular.)

Three eggs
One cup sugar
Three level tablespoons cocoa
One-eighth level teaspoon salt
One teaspoon vanilla
Two tablespoons melted fat
One cup flour
One level teaspoon baking-powder

Beat the eggs, add the sugar, cocoa and salt and beat for two minutes. Add the vanilla and fat and beat for three minutes. Carefully fold in the flour and baking-powder which have been mixed and sifted. Spread upon a greased paper which has been placed on a flat pan. The batter should be spread to the thickness of one inch. Bake in a moderate oven for fifteen minutes. The cake should not be hard.

Remove from the pan upon a wet cloth. Trim off one inch from each edge. Spread the nougat filling on top of the cake and roll up like a jelly roll. Roll in a cloth and let stand for half an hour. Remove the cloth, and cut with a wet knife into two-thirds-inch slices.

Nougat Filling

One cup sugar
One-fourth cup corn syrup
One-half cup water
One egg white
One teaspoon vanilla
One-third cup nut-meats

Cook, (without stirring), the sugar, corn syrup and

water, until the mixture forms a hard ball when tested in cold water. Pour slowly over the stiffly-beaten egg white. Continue beating, add the nut-meats and beat until the mixture is cool and thick. Add the vanilla and spread on top of the roll.

Crumb Dessert (Four portions)

(Simple and delicious.)

Two cups stiffly-whipped cream
One-fourth cup sugar
Two teaspoons vanilla
One-eighth level teaspoon salt
One cup sponge-cake crumbs
One-half cup nut-meats
One cup diced marshmallows

Mix the cream, sugar and vanilla. Beat for one minute. Add the salt, crumbs, nut-meats and marshmallows. Pile in sherbet cups and serve very cold.

Bettina's Best Gingerbread

(This is one of Bettina's favorites, but she has learned not to let it follow a heavy meal.)

One-half cup lard or lard substitute
One cup sugar
One-half cup sorghum or molasses
One egg
One cup milk
Two and one-half cups flour
One-fourth level teaspoon salt
Two level teaspoons ground cinnamon
One level teaspoon powdered ginger
One-fourth level teaspoon powdered cloves
One-fourth level teaspoon allspice
One level teaspoon baking-powder
One level teaspoon soda

Cream the fat and sugar and add the sorghum, egg and milk. Mix well. Add all the dry ingredients, mixed and sifted. Beat the gingerbread for three minutes. Pour into a square cake pan lined with waxed paper. Bake on the bottom shelf of a moderately slow oven for thirty minutes. Cut in squares and serve with whipped cream.

Ice Box Cake

(Rich but oh, so good! If you are trying to reduce, turn the page.)

One-fourth cup water
One-half cup sugar
Two squares chocolate
Four egg yolks
One cup butter
One cup powdered sugar
One teaspoon vanilla
Four egg whites
Two dozen lady fingers

Cook the water, sugar and chocolate together in a double boiler until the mixture is smooth. Add the beaten egg yolks. Cook for one minute, beating constantly. Cream the butter, and slowly add the powdered sugar and vanilla. Add to the cooled chocolate mixture. Beat the egg whites very stiff and add to the first mixture. Line a square cake pan with waxed paper. Arrange the lady fingers, split, around the sides and across the bottom. Add a layer of the cake mixture. Add another layer of the lady fingers and place the rest of the mixture on top. Set in an ice box for twenty-four hours. Unmold and serve in slices with whipped cream. It is delicious but very rich.

Lady Baltimore Cake

(Food with which any Eve may tempt any Adam. And he simply can't resist.)

One cup sugar
One-half cup fat
One teaspoon vanilla
One-half teaspoon lemon extract
Two-thirds cup milk
Two and one-third cups flour
Three level teaspoons baking-powder
One-eighth level teaspoon salt
Three egg whites

Cream the sugar and fat together and add the extracts and milk. Add the flour, baking-powder and salt, mixed and sifted together. Beat vigorously for three minutes. Add the egg whites, stiffly-beaten. Pour into two layer cake pans, the bottoms of which are fitted with waxed paper. Bake in a moderate oven for twenty minutes.

When cool, spread the filling between and on top the cake layers.

Lady Baltimore Filling

One cup sugar
One-half cup water
One egg white, stiffly beaten
One-third cup dates, chopped
One-half cup nut-meats chopped
One teaspoon lemon extract

Cook together, without stirring, the sugar and water. When a thread spins when a portion is dripped from the spoon, carefully and slowly pour the syrup over the stiffly-beaten egg white. Beat constantly until the

mixture thickens and gets cool. Add the rest of the ingredients. Mix well and spread on the cake.

Sponge Cake a La Mode

(A good dessert for a "company" luncheon.)

Six individual sponge cakes
One quart vanilla ice cream
Two cups Chocolate Ice Cream Sauce

Remove the centers from the sponge cakes and add portions of ice cream. Serve the Chocolate Ice Cream Sauce over the ice cream.

(See the Index for recipe for Chocolate Ice Cream Sauce.)

Chocolate Torte

(A popular but rather hearty dessert.)

Bake a sponge cake in three round layers. Place the Mocha Filling between each layer and on the top.

Filling

One-third cup fat
One cup powdered sugar
One teaspoon vanilla

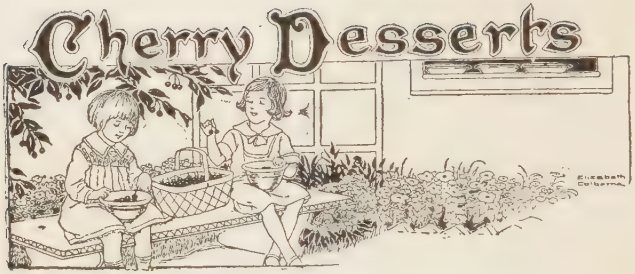
Cream the fat and add the sugar. Beat until creamy and stiff enough to stand alone, add the Custard Cream and the vanilla and spread on the cake. When the icing has set for one hour, cut in half-inch wedge-shaped pieces. Arrange, over-lapping, upon a tray and serve.

Custard Cream

One level tablespoon sugar
Three level tablespoons flour

One-fourth level teaspoon salt
One cup milk
One square chocolate, melted
One egg yolk, well-beaten

Mix the sugar, flour and salt in the upper part of the double boiler, add the milk and chocolate and cook until the Custard Cream is thick and creamy. Add the egg yolk and cook for one minute. Beat for one minute. Cool and add to the powdered sugar mixture.



VI. CHERRY DESSERTS

Cherry Cobbler (Four portions)

(One of Bettina's "standby's" in cherry season.)

One and one-half cups flour
Three level teaspoons baking-powder
One-fourth level teaspoon salt
Two level tablespoons sugar
Four level tablespoons lard
One egg, well-beaten
One-half cup milk
One cup seeded cherries

Mix and sift the flour, baking-powder, salt and sugar. Cut in the fat with a knife. Add the egg, milk and cherries. Fill (half full) a square cake pan lined with waxed paper. Bake in a moderate oven for twenty minutes.

Cut in squares and serve with Lemon Sauce. (See Index for Lemon Sauce.)

Bettina's Cherry Snow

Cherry Pudding (Four portions)

(Simple but satisfactory.)

One cup flour
One level teaspoon baking-powder
One-fourth level teaspoon salt
One-third cup sugar
One cup drained canned cherries
One-third cup milk
Two tablespoons melted fat

Mix and sift the flour, baking-powder, salt and sugar. Add the cherries, milk and fat. Fill greased muffin pans half full. Bake in a moderate oven for twenty minutes. Serve warm with Lemon Sauce. (See Index for Recipe.)

Cherry Snow Pudding (Four portions)

(A light and attractive hot-weather dessert.)

Two level tablespoons granulated gelatin
One-third cup cold water
One cup boiling water or cherry juice, boiling
One-fourth cup lemon juice
One-half cup sugar
One cup cherries
Two egg whites, stiffly beaten

Soak the gelatin in cold water for five minutes. Add the boiling water and stir until the gelatin is dissolved. Add the lemon juice and sugar and set in a cold place until the mixture hardens round the edges. Beat for three minutes. Add the cherries and stiffly-beaten egg whites. Beat for two minutes. Pile lightly in glass sherbet glasses. Set in a cold place for an hour or more.

Serve with whipped cream.

Cherry Turnovers (Four portions)

(Another of Grandmother's masterpieces.)

One cup flour
One level teaspoon baking-powder
One-eighth level teaspoon salt
Two level tablespoons lard
Three tablespoons cold water
One cup drained canned or fresh seeded cherries
One-third cup sugar
Two tablespoons water

Mix and sift the flour, baking-powder and salt. Cut in the lard with a knife and add the cold water slowly, until dough stiff enough to roll is formed. More water may be needed. Roll out very thin on a floured board. Cut in four-inch squares.

Cook the cherries, sugar and water until stiff. Cool and place portions of the cherry mixture on each square of dough. Fold over the dough cornerwise, making a three-cornered turnover. Press the edges together.

Place on a greased baking-pan and bake in a quick oven for ten minutes.

Cherry Tarts (Twelve)

(Sue and Robin always beg for more, and Bob—hints.)

Two cups cherries, stemmed and pitted
One and one-fourth cups sugar
One and one-half cups flour
One-fourth level teaspoon salt
One-half cup lard
One-fourth cup cold water

Cook the cherries and sugar together until a stiff

mixture is formed. (About five minutes.) Mix and sift the flour and salt. Cut in the lard with a knife and add the cold water slowly until a stiff dough is formed. (More water may be needed.) Roll out very thin upon a floured board. Select doughnut and cooky cutters of the same diameters. Cut out twelve bits of dough with the doughnut cutter and twelve with the cooky cutter. On the circles of dough place portions of the cherry mixture. Fit the doughnut-shaped pieces of dough on top of the cherry mixtures. Pinch the edges together with a fork dipped in flour. Place one inch apart on a greased baking sheet and bake in a quick oven for ten minutes.

Steamed Cherry Pudding (Eight portions)

(Why not try this when you're "putting up" cherries?)

One-fourth cup fat
One-half cup sugar
One-half cup milk
Two cups flour
One-fourth level teaspoon salt
Three level teaspoons baking-powder
Two egg whites, stiffly-beaten
One cup pitted, drained cherries. (Canned or fresh)

Cream the fat and add the sugar. When well mixed, add the milk and all the dry ingredients, mixed and sifted. Beat for two minutes. Add the stiffly-beaten egg whites and the cherries. Fill a well-greased pudding mold half full. Cover and steam for one and one-half hours.

If individual molds are used, thirty minutes is re-

quired for steaming. Unmold and serve with Cherry Sauce.

Cherry Sauce (Eight portions)

Two-thirds cup sugar
Two level tablespoons flour
One-eighth level teaspoon salt
One cup cherry juice
One-third cup water
Two tablespoons lemon juice
One level teaspoon butter

Mix the sugar, flour, and salt. Add the liquids and cook slowly, stirring constantly, until a creamy sauce is formed. Add the butter and serve.

Cream Puffs

(Few people realize how easily cream puffs may be made at home. Follow the directions carefully and you are sure to succeed.)

One-half cup butter
One cup boiling water
One-fourth level teaspoon salt
One cup flour
Four eggs

Place the butter, water and salt in a small pan over the fire. When the mixture boils, remove the pan from the stove. Add the flour all at once. Beat vigorously for three minutes. Add the eggs one at a time and unbeaten, and beat for three minutes after each egg is added.

Drop from the end of a spoon onto a greased baking pan. Space three inches. Bake in a moderately hot oven for thirty minutes.

Make a slit in the side of each puff and fill with Cream Filling.

Cream Filling for Eclairs or Cream Puffs

Two-thirds cup sugar
One-third cup flour
One-eighth level teaspoon salt
Two cups milk
Two eggs
One teaspoon vanilla
One teaspoon lemon extract

Mix the sugar, flour and salt in the upper part of a double boiler. Add the milk and cook for fifteen minutes, or until the filling is creamy.

Add the eggs, well beaten, and cook for two minutes. Add the extracts and beat well. Cool and fill eclairs or cream puffs with the filling.

Mocha Cream Puffs

(A delicious variation of this Cream Puff recipe.)

For the shells, follow the recipe for plain Cream Puffs. Use with Mocha Filling.

Mocha Filling

One-half cup sugar
One-third cup flour
One-eighth level teaspoon salt
One and three-fourths cups strong coffee
Two eggs, well-beaten
One teaspoon vanilla

Mix the sugar, flour and salt in the upper part of a double boiler. Add the coffee and cook until the mixture is thick and creamy. (About fifteen minutes.) Add the eggs and cook for two minutes. Add the vanilla. Cool and use as filling for Eclairs or Cream Puffs.

Cream Puffs With Cocoanut Cream Filling

(If properly made, this dessert will "melt in your mouth.")

For shells, use the recipe for plain Cream Puffs. Add the Cocoanut Cream Filling.

Cocoanut Cream Filling

One-half cup sugar
One-third cup flour
One-eighth level teaspoon salt
One and three-fourths cups milk
Two egg yolks
One-third cup cocoanut
One teaspoon vanilla
One-half teaspoon lemon extract

Mix the sugar, flour and salt in the upper part of a double boiler. Add the milk and cook slowly for fifteen minutes. Add the egg yolks and cocoanut and cook for three minutes. Add the extracts and when cool fill the cream puffs. Sprinkle powdered sugar over the tops.

Chocolate Eclairs

(A universal favorite.)

Cream Puff Mixture. (See Cream Puff recipe)
Chocolate Filling. (See Custard Cream recipe under Chocolate Torte)
Three tablespoons boiling water
One teaspoon vanilla
One-eighth level teaspoon salt
Three-fourths cup sifted powdered sugar

Shape the cream puff mixture into long eclairs, four inches by one inch wide. Place four inches apart in a greased pan. Bake in a hot oven for thirty minutes.

Make small incisions in the sides and insert the Chocolate Filling.

Mix the boiling water, vanilla and salt, add the powdered sugar slowly until a soft creamy icing is formed. Spread over the top of the eclairs.

Custards

Baked Custard (Four portions)

(A wholesome recipe that every mother ought to know.)

One-fourth level teaspoon salt
Three cups milk
One and one-half teaspoons vanilla
One-eighth level teaspoon grated nutmeg
Three eggs, well-beaten
One-third cup sugar

Beat the eggs, and add the sugar, salt, milk and vanilla. Beat for one minute. Pour into moistened custard cups and sprinkle the nutmeg over the top. Set in a pan of hot water and bake in a slow oven for about forty minutes, or until a silver knife inserted will come out clean. The custard should shake a little in the center as it will become harder when cool. (The oven must be slow for making a good custard. Serve with or without cream in the dishes in which baked.)

Boiled Custard (Four portions)

(Simple to make and a general favorite.)

Two whole eggs or four egg yolks

One-eighth level teaspoon salt
Four level tablespoons sugar
One level teaspoon flour
Two cups milk
One-half teaspoon vanilla
One-half teaspoon lemon extract

Beat the eggs, add the salt, sugar and flour. Add the milk and extracts and beat for one minute. Cook in a double boiler until the mixture will coat a silver spoon. Serve very cold.

Caramel Custard (Four portions)

(Many people who don't like custards, do like this simple dessert.)

One-half cup sugar
One-third cup water
Three eggs
One-fourth level teaspoon salt
Three cups milk
One teaspoon vanilla

Place the sugar in a frying pan and heat slowly, stirring constantly until a light brown syrup is formed. Add the water and boil for two minutes. Cool. Beat the eggs, add the salt, milk, vanilla and caramel mixture. Beat for one minute. Pour into buttered custard cups. Bake in a pan of hot water in a moderate oven for thirty minutes. Let stand until cool and then set in a very cold place for an hour or more. Serve with cream or alone.

Cocoanut Custard Pudding (Four portions)

(Sue and Robin always welcome this old friend.)

Three eggs
One-eighth level teaspoon salt

One-fourth cup sugar
Two level teaspoons flour
Two cups milk
One-fourth cup shredded cocoanut
One teaspoon vanilla
One-half teaspoon lemon extract

Beat the eggs, add the salt, sugar and flour. Add the milk and beat for one minute more. Cook slowly in a double boiler until the mixture will coat a silver spoon when tested. Add the cocoanut and flavorings. Beat for two minutes. Pour in glass serving dishes. Serve very cold.

Custard Float (Four portions)

(A good way to use up your dry cake-crumbs and at the same time make a delicious dessert.)

One cup dry cake crumbs
One and one-half cups milk
Three level tablespoons sugar
Two egg yolks, well-beaten
One-eighth level teaspoon salt
One teaspoon vanilla
Two egg whites, stiffly-beaten
Three level tablespoons sugar
One-third cup nut-meats

Soak the cake crumbs in the milk for ten minutes. Add the sugar, egg yolks, salt and vanilla. Pour into a buttered baking dish. Bake in a moderate oven for fifteen minutes. Beat the egg whites very stiff, add the sugar and beat for one minute more. Pile on top of the pudding. Sprinkle the nut-meats over the top. Bake in a slow oven for ten minutes more. Serve cold.

Floating Island (Four portions)

(An old-time favorite.)

Three egg yolks
One level teaspoon flour
One-eighth level teaspoon salt
One-fourth cup sugar
Two and one-half cups milk
One teaspoon vanilla

Beat the egg yolks in the upper part of the double boiler. Add the flour, salt and sugar, well-mixed. Add the milk and cook until the mixture will coat a silver spoon. Add the vanilla and beat for two minutes. Pour into a serving dish, add the Baked Meringues and serve very cold.

Baked Meringues for Floating Island

Three egg whites
Four level tablespoons sugar
One teaspoon vanilla

Beat the egg whites stiff, add the sugar and vanilla and beat for one minute. Drop from a spoon into a pan of hot water. Set in a moderate oven for twenty minutes. Slip on top of the custard.

Maple Custard (Four portions)

(When eggs and maple syrup are plentiful, try this. It is good and wholesome.)

Three eggs, well-beaten
One-half cup maple syrup
One-third cup sugar
One-fourth level teaspoon salt
One teaspoon vanilla
Two cups milk

Beat the eggs, add the maple syrup, sugar, salt, vanilla, and milk. Beat for two minutes with a Dover egg beater. Pour into buttered custard cups. Set in a pan of hot water. Bake in a moderate oven for thirty minutes. Serve very cold.

I. ICE CREAMS

Plain Vanilla Ice Cream (Two quarts—Twelve portions)

(A dish that every housewife ought to know how to make well.)

Three pints cream
One cup sugar
One tablespoon vanilla

Mix the cream, sugar and vanilla. Let stand for five minutes to dissolve the sugar. Pour into a well sterilized freezer, which should never be more than three-fourths full. Place in the ice cream freezer bucket and fasten the top tightly in place. Mix three parts of chopped ice to each part of coarse salt. Pack this about and over the ice cream can.

Freeze slowly and evenly until the mixture becomes stiffer. (When crank is harder to turn). Turn quickly to produce smooth, fine-grained ice cream. Add more ice when necessary. When the handle becomes very hard to turn and the water is running freely from the hole on the side of the outside tub, the cream is frozen.

Ice Cream with Chop Suey Sauce

Tip the can and drain off the water. Remove the top and carefully wipe off the top of the can. Then remove the lid of the can holding the cream. Remove the dasher and carefully scrape off all the cream. With a long spoon, scrape off the cream from the side of the can and smooth it around the can. Place a waxed paper or cloth over the top and add the lid. Pack tightly with ice, using four parts to one part of coarse salt. Let stand for two hours or more to "ripen." After using, the cream remaining may be repacked, the water drained off, and the freezer stored in a cool place. In repacking, use the same proportions of ice and salt. Have at least four inches of the ice mixture on top of the packed can and then cover with a sack or an old piece of carpet.

Banana Ice Cream (Twelve portions)

(For any one who likes bananas.)

One and one-half cups diced bananas
Two tablespoons lemon juice
One-half cup sugar
One cup milk
Two cups cream
One-fourth cup sugar
One tablespoon vanilla
One-fourth level teaspoon salt

Force the bananas through a coarse-meshed sieve, add the lemon juice and one-half cup sugar. Mix the milk, cream, one-fourth cup sugar, vanilla and salt, and freeze until "mushy." Add the banana mixture and continue freezing until very stiff.

Pack and let "ripen" for two hours.

Caramel Ice Cream (Eight portions)

(Easy to make and really delicious.)

One-half cup sugar
One-half cup water
One cup milk
Three cups cream
One-half cup sugar
One tablespoon vanilla

Place the sugar in a frying pan. Cook slowly, stirring constantly until it is all melted and has become a light brown color. Add the water and boil for three minutes. Cool, and add all the rest of the ingredients.

Freeze and pack in the usual way. (See Vanilla Ice Cream.)

Chocolate Ice Cream (Twelve portions)

(Robin's favorite dessert.)

One and one-half cups water
One and one-half cups sugar
Three squares chocolate or six level tablespoons cocoa
One cup milk
Three cups cream
One tablespoon vanilla

Cook the water, sugar and chocolate together until creamy, stirring frequently. Cool, add the rest of the ingredients and freeze until stiff. Remove the dasher and pack for "ripening." (See directions under Vanilla Ice Cream.)

Maple Ice Cream (Ten portions)

(A delightful "company" ice cream.)

Two eggs, well-beaten
Two cups milk
Three-fourths cup maple syrup
One-fourth cup sugar
One-eighth level teaspoon grated nutmeg
One-fourth level teaspon salt
One and one-half teaspoons vanilla

Place the eggs in the double boiler, and add the milk, syrup, sugar, nutmeg and salt. Cook very slowly until the mixture coats a silver spoon. Remove immediately from the fire. Beat until cool, add the vanilla and cream, and pour into a well-sterilized freezer. Freeze until stiff, using three parts of chopped ice to one part of coarse salt.

Pack and let "ripen" for two hours. In this packing use two parts of ice to one part of salt.

Mocha Ice Cream (Twelve portions)

(If you like the coffee flavor, you will like this. It is delicious topped with a little whipped cream.)

One-half cup ground coffee
One cup boiling water
One cup milk
Four cups cream
One cup sugar
Two teaspoons vanilla

Boil the coffee and water together for five minutes. Strain and cool. Add the rest of the ingredients and pour into a cooled, well-scalded freezer. Freeze, and remove the dasher. Pack and allow to "ripen" for two hours. (See directions for making Vanilla Ice Cream.)

New York Ice Cream (Eight portions)

(A custard ice cream that many people prefer to the plain vanilla variety.)

Two eggs
Three cups cream
One-half cup sugar
One-fourth level teaspoon salt
Two teaspoons vanilla

Beat the eggs and add the cream and sugar. Cook in a double boiler until a portion coats a silver spoon. Cool and add the salt and vanilla. Freeze until stiff. (For freezing directions, see Vanilla Ice Cream.)

Peach Ice Cream (Ten portions)

(One of the delights of the peach season.)

One and one-half pints cream
Two-thirds cup sugar
One tablespoon vanilla
Four cups peeled peaches
Two-thirds cup sugar

Mash the peaches and add two-thirds cup of sugar. Let stand for fifteen minutes or more. Mix the cream, sugar and vanilla. Pour into a cooled, sterilized freezer and freeze until partially hard, or of a "mushy" consistency. Add the peaches and sugar and freeze until very hard.

Pack by using four parts of chopped ice to one of coarse salt. Three cups of ice to one of salt is required for the freezing.

Peppermint Ice Cream (Twelve portions)

(Unusual, but very good.)

Nine long sticks red and white peppermint candy
One cup milk
Three pints cream
One-fourth cup sugar

Place the stick candy, broken into small portions, with the milk in a double boiler and let remain until the candy is dissolved. Cool and add the rest of the ingredients. Freeze and let "ripen." (For directions for freezing, see Vanilla Ice Cream.)

Red Raspberry Ice Cream (Eight portions)

(Really delicious in the raspberry season.)

Two cups red raspberries (either canned or fresh)
One-half cup sugar
One-half cup milk
Two cups cream
One-third cup sugar
One teaspoon vanilla

Wash and crush the raspberries, add the one-half cup sugar and let stand for ten minutes. Add the rest of the ingredients and freeze until very stiff. Pack and let "ripen." (For directions as to freezing, see Vanilla Ice Cream.)

Strawberry Ice Cream (Ten portions)

(Bob's favorite frozen dessert. When made with fresh strawberries, nothing is better.)

One quart crushed strawberries
One cup sugar

One quart cream
One cup sugar
One tablespoon vanilla

Wash and hull the berries, crush well, and add one cup of sugar. Let stand for thirty minutes or more. Mix the cream, one cup of sugar and the vanilla. Pour into a cold freezer, which has been well-scalded before cooling. Freeze to a "mushy" consistency, add the strawberry mixture and freeze till stiff. Remove the dasher and pack with a salt and ice mixture. (See Vanilla Ice Cream.) Let stand for two hours to "ripen."

Fruit ice creams will not freeze as hard as plain vanilla ice cream and should be allowed to "ripen" and harden.

II. ICES

Cranberry Ices (Six portions)

(One of the commonest and best of the ices.)

One quart cranberries
Two cups water
Two cups sugar
One-half cup lemon juice

Look over the cranberries and wash carefully. Add the water, cover with a lid and cook until the berries are tender. (About ten minutes.) Strain, add the sugar, and cook until it is thoroughly dissolved. Cool and add the strained lemon juice. Freeze until stiff. (For freezing directions, see Orange Ice.)

Currant Ice (Eight portions)

(Simple and very good.)

One cup sugar
Three cups water
One-fourth cup lemon juice
One and one-half cups currant juice

Boil the sugar and water together for five minutes. Cool and add the rest of the ingredients. Pour into a cool, well-scalded freezer and freeze until stiff.

Fruit Peach Ice (Two quarts—Twelve portions.)

(Delicious in the peach season.)

Two cups crushed peaches, fresh or canned
Two cups sugar
Two cups water
One cup orange juice
One-half cup lemon juice

Mix the peach pulp and sugar and let stand for fifteen minutes. Add all the rest of the ingredients and pour into a cooled, well-sterilized freezer. Freeze until stiff, drain off all the water and remove the dasher from the freezer. Carefully repack and allow to stand for one hour. (For directions for freezing ices, see the recipe for Orange Ice.)

Ginger Ice (Eight portions)

(If you like ginger, you will like this dessert.)

One cup sugar
Three cups water
One-third cup orange juice
One-fourth cup lemon juice
One-fourth pound Canton Ginger cut in very small pieces

Boil the sugar and water together for five minutes. Cool and add the rest of the ingredients. Pour into a cooled, well-scalded freezer and freeze until stiff.

Grape Juice Ice (Eight portions)

(One of Bettina's favorites.)

Three cups water
One and one-half cups sugar
One-fourth cup lemon juice
One and one-half cups grape juice

Boil the water and sugar together for five minutes. Cool, add the rest of the ingredients, and freeze.

Lemon Ice (Twelve portions)

(A stand-by of many households.)

Two cups sugar
Five cups water
Two cups lemon juice

Boil the sugar and water together for three minutes, cool and add the lemon juice. Pour into a well-sterilized freezer. Pack with three parts of ice to one of coarse salt. Let stand for five minutes. Freeze until stiff. Drain off water and repack, adding four parts of ice to one of salt. Let stand one hour and serve. Letting the mixture stand for five minutes before starting to freeze it, makes it freeze more quickly.

Mint Ice (Ten portions)

(It looks, and is, appetizing.)

Two cups sugar
Four cups water

One-half cup finely chopped mint leaves
One-third cup lemon juice

Boil the sugar and water together for seven minutes. Cool, add the rest of the ingredients and pour into a cooled, well-scalded freezer. Freeze until stiff.

Orange Ice (Ten portions)

(A good dessert with which to end a hearty dinner.)

Two cups sugar
Four cups water
Two cups orange juice
One-third cup lemon juice
Two level tablespoons grated orange rind
One-fourth level teaspoon salt

Boil the sugar and water together for five minutes. Cool, and add the rest of the ingredients. Pour into a cooled, well-scalded freezer, filling not more than two-thirds full. Pack with three parts of ice to one of coarse salt. Turn the crank of the freezer steadily and slowly for ten minutes. Increase the speed and turn until moving becomes difficult. Drain off the water through the hole in the side of the freezer. Remove the top and carefully wipe off the top of the can. Remove the lid and lift out the dasher, scraping off all the ice.

Place a waxed paper or cloth on top of the can and firmly replace the lid. Mix three parts of chopped ice with one part of coarse salt, and pack the freezer. Have three inches of the ice mixture on top of the can. Cover with a sack or an old piece of carpet.

Ice may be served as soon as frozen or it may be packed and kept for three or four hours. It cannot be kept much longer.

Pineapple Ice (Six portions)

(Light and popular.)

One cup grated pineapple
One-third cup lemon juice
One cup sugar
One cup water

Boil the sugar and water together for five minutes. Cool and add the rest of the ingredients. Pour into a sterilized freezer. Add one part of coarse salt to every three parts of chopped ice. Freeze until stiff.

(For directions for freezing, see Orange Ice.)

Summer Ice (Eight portions)

(Most acceptable in hot weather.)

One and one-half cups sugar
Two cups water
One cup lemon juice
One cup crushed raspberries
One egg white, stiffly beaten

Boil the sugar and water together for two minutes, cool, and add the lemon juice. Freeze until a "mushy" consistency. Add the berries and the egg white, and freeze until very stiff.

III. SHERBETS

Apricot Sherbet (Eight portions)

One and one-third cups sugar
Three cups water
Two cups apricot pulp, fresh or canned
One-third cup lemon juice
Two egg whites

Boil the sugar and water together for five minutes. Cool and add the apricot pulp and lemon juice. Pour into a cooled, well-scalded freezer and freeze until "mushy." Add the stiffly-beaten egg whites and continue freezing until stiff.

Fruit Sherbet (Twelve portions)

Two cups sugar
Four cups of water, or two cups of fruit juices and two cups of water
One cup grated pineapple
One-half cup seeded cherries
One cup orange juice
One-third cup lemon juice
Three egg whites

Boil the sugar and water together for five minutes. Cool. Add the pineapple, cherries, orange juice, and lemon juice, and freeze until "mushy." Add the stiffly-beaten egg whites and continue freezing until very stiff.

Grape Milk Sherbet (Eight portions)

One and one-half cups sugar
One-third cup lemon juice
Two cups grapejuice
Two cups milk

Mix the sugar, lemon juice and grape juice, and let stand for ten minutes. Slowly add the milk and pour into a cooled, well-scalded freezer. Freeze until very stiff.

Lemon Milk Sherbet (Eight portions)

One-half cup lemon juice
One and one-half cups sugar

Two level teaspoons grated lemon rind
Three and one-half cups milk

Mix the lemon juice, sugar and grated rind, and let stand for ten minutes. Slowly add the milk and pour into a cooled, well-scalded freezer. Freeze until very stiff.

Orange Milk Sherbet (Ten portions)

One cup orange juice
One-half cup lemon juice
One and one-half cups sugar
One quart milk
One level tablespoon grated orange rind

Mix the orange and lemon juices and add the sugar. Let stand for ten minutes. Gradually add the milk and the grated rind. Pour into a cooled, scalded freezer.

Freeze very stiff. Serve at once, or pack in three parts of ice to one part of salt and let stand for an hour or more.

NOTE: Wash the orange, and grate while still whole.

Peach Sherbet (Ten portions)

Two cups sugar
One-half cup lemon juice
Three cups pulp of fresh or canned peaches
Four cups milk

Mix the sugar, lemon juice and peach pulp and let stand for ten minutes. Slowly add the milk. Pour into a cooled, well-scalded freezer and freeze until very stiff.

Pineapple Sherbet

Two cups sugar
Two cups water
One cup lemon juice
One cup grated pineapple
Two cups water
Two egg whites

Boil the sugar and water together for three minutes, cool and add the lemon juice, pineapple and water. Pour into a sterilized freezer and freeze until "mushy." Add the egg whites, stiffly-beaten. Freeze until very stiff.

Red Raspberry Sherbet (Eight portions)

One and one-fourth cups sugar
Two cups water, or half fruit juice and water
Two cups fresh or canned red raspberries
One-fourth cup lemon juice
Two egg whites

Boil the sugar and water together for five minutes. Cool, add the raspberries, crushed, and the lemon juice, and freeze until "mushy." Add the egg whites, stiffly-beaten, and freeze until stiff.

Strawberry Sherbet (Eight portions)

One and one-third cups sugar
Three cups water
Two cups crushed strawberries
One teaspoon vanilla
Two egg whites

Boil the sugar and water together for five minutes. Cool, add the crushed strawberries and vanilla, and

freeze until "mushy." Add the egg whites, stiffly-beaten, and freeze until very stiff.

"Three of a Kind" Sherbet (Twelve portions)

Grated rind of one orange
Juice of three oranges
Juice of three lemons
Mashed pulp of three bananas
Three cups sugar
Three cups water
Three egg whites

Wash the oranges and grate the rind of one. Mix the grated rind with the juices of the oranges and lemons. Combine with the bananas which have been forced through a sieve. Add the sugar and let stand for five minutes. Add the water and freeze until "mushy." Add the stiffly-beaten egg whites and freeze very stiff.

IV. PARFAITS

Maple Parfait (Six portions)

One cup maple syrup
Four egg yolks, well-beaten
One teaspoon vanilla
One-eighth level teaspoon salt
Two cups stiffly-beaten cream

Heat the maple syrup, and pour slowly over the egg yolks. Beat for one minute. Cook slowly for a short time over hot water, until the mixture coats a silver spoon. Be very careful not to over-cook this mixture or it will curdle. Beat until cool and add the salt

and vanilla. Chill by keeping in a very cold place for ten minutes. Add the stiffly-beaten cream, and fill a moistened ice cream mold two-thirds full. Place a heavy piece of waxed paper over the top of the mold. Fix the lid firmly on top. Pack in equal parts of chopped ice and coarse salt, having six inches of this mixture surrounding the mold. Leave for several hours. Remove from the ice mixture and rinse off the mold with cold water. Wrap a warm cloth about the mold for one minute. Turn the parfait out onto a chilled platter.

Bettina's Parfait (Eight portions)

One and one-half cups sugar
Two-thirds cup water
Three egg whites
One teaspoon vanilla
One-half cup chopped nut-meats
One-half cup candied cherries
Three cups stiffly-beaten whipped cream

Mix the sugar and water and boil without stirring until the mixture spins a thread when dropped from the spoon. Very slowly pour onto the stiffly-beaten egg whites. Beat steadily until the mixture is cold, add the vanilla, nut-meats and cherries and set in a cold place for fifteen minutes.

Add the stiffly-whipped cream. Fill an ice cream mold, moistened with cold water. Place a piece of waxed paper on top of the mixture and add the lid. Be sure to have at least one inch of the paper extending outside the lid. This will keep salty water from entering the mold.

Pack in equal parts of coarse salt and chopped ice. Have eight inches of the ice mixture surrounding the mold. Let stand for four hours. Unmold by wrapping a hot cloth around the mold for one minute. Serve on a cold platter.

V. MOUSSES

Maple Mousse (Eight portions)

(An attractive dessert for a rather elaborate luncheon.)

One cup maple syrup
One-eighth level teaspoon salt
Three cups stiffly-whipped cream
One teaspoon vanilla

Mix all the ingredients and pour into a moistened mold. Fill to overflowing. Pack in equal parts of coarse salt and ice. Have six inches of the ice mixture above, below, and around the Mousse. Let stand for five hours. Unmold upon a flat dish and serve.

Peach Mousse (Six portions)

(An unusual recipe that women nearly always like.)

One level teaspoon granulated gelatin
Three tablespoons cold water
One cup peeled, seeded, crushed peaches
One tablespoon lemon juice
Three-fourths cup sugar
Two cups stiffly-beaten cream

Soak the gelatin in the cold water for three minutes. Dissolve by placing over hot water for about

five minutes. Add the peach pulp, lemon juice and sugar. Set in a cold place for ten minutes. Add the stiffly-beaten cream.

Fill a moistened ice cream mold very full. Add a heavy sheet of waxed paper and place the lid tightly in place. Pack for four hours in equal parts of coarse salt and chopped ice. Six inches of the ice mixture must entirely surround the filled mold. The Mousse will easily unmold if a warm cloth is held around the mold for one minute. Serve at once.

Strawberry Mousse (Six portions)

(Another good "strawberry season" dessert.)

One cup crushed strawberries
One teaspoon lemon juice
One-fourth level teaspoon salt
Three-fourths cup sugar
Two cups stiffly-whipped cream

Crush the strawberries after they have been washed and hulled. Add the lemon juice, salt and sugar, mix well, and let stand in a very cold place for ten minutes. Add the stiffly-beaten whipped cream.

Pour into an ice cream mold, which has been moistened with cold water. Have the mold full to overflowing. Fit the lid tightly in place over a piece of waxed paper. Pack in equal parts of salt and ice, and let stand for four hours. The ice mixture should extend at least four inches under, above, and around the mold. To unmold, slip the mold in hot water for a second and turn out onto a chilled platter.

VI. SAUCES FOR ICE CREAMS

Cherry Sauce (Eight portions)

(Ways to vary and "dress up"—to "partify," as Sue calls it—plain Vanilla Ice Cream.)

One-half cup sugar
Two level tablespoons flour
One-fourth level teaspoon salt
One cup cherries, fresh or canned
One cup water or cherry juice

Mix the sugar, flour and salt thoroughly. Add the cherries and water and cook slowly for four minutes, stirring constantly. Serve cold on ice cream.

Chocolate Sauce (Four portions)

One level tablespoon flour
One-half cup sugar
One-eighth level teaspoon salt
One square chocolate
One cup water
One-half teaspoon vanilla

Mix the flour, sugar and salt. Add the chocolate and water and cook slowly, stirring constantly, until the mixture is thick and creamy. Add the vanilla and beat for one minute. Serve cold or hot on ice cream.

Chop Suey Sauce for Ice Cream (Eight portions)

One-half cup chopped raisins
One-half cup chopped figs
One-half cup sugar
One cup water
One-half cup nut-meats, cut fine

Mix the raisins, figs, sugar and water. Cook slowly for ten minutes. Add the nuts and serve cold over ice cream.

Bittersweet Chocolate Sauce (Six portions)

One cup sugar
One level tablespoon cornstarch
One-eighth level teaspoon salt
Three squares chocolate, cut fine
One cup water
One teaspoon vanilla

Mix the sugar, cornstarch and salt. Add the chocolate and water. Cook until creamy. (About five minutes.) Add the vanilla. Serve hot or cold on ice cream.

Butterscotch Sauce (Six portions)

One cup brown sugar
One-half cup corn syrup
Two level tablespoons butter

Mix the brown sugar, corn syrup and butter. Cook slowly until a soft ball is formed when a portion is dropped in cold water. Serve hot over ice cream.

Bettina's Butterscotch Sauce (Six portions)

One cup brown sugar
Four level tablespoons butter
One tablesoon vinegar
One-half cup cold water
One-eighth level teaspoon salt
One-half teaspoon vanilla

Mix and cook the sugar, butter, vinegar, water and salt, stirring frequently until a portion will form a soft

ball in cold water. Add the vanilla and serve over ice cream. (This sauce may be kept and reheated just before serving.)

Caramel Sauce (Eight portions)

One cup sugar
One cup water
One level tablespoon flour
One level tablespoon butter
One-eighth level teaspoon salt
One-half teaspoon vanilla

Place the sugar in a frying pan. Heat slowly, stirring with a wooden spoon, until a light brown syrup is formed. Add the water and boil for one minute. Mix the flour, butter and salt, and add to the hot syrup. Stir constantly for one minute. Serve hot or cold on ice cream.

Bettina's Hot Caramel Sauce (Eight portions)

One cup sugar
One-half cup brown sugar
One level tablespoon cornstarch
One-eighth level teaspoon salt
One and one-fourth cups water
One level teaspoon butter
One-half teaspoon vanilla

Mix the sugar, brown sugar, cornstarch and salt. Add the water and cook slowly for four minutes. Add the butter and vanilla. Serve hot on ice cream.

Fig Sauce for Ice Cream (Six portions)

One cup figs
One-half cup sugar

One cup water
One-half teaspoon lemon extract

Cook the figs, sugar and water together slowly for ten minutes. Add the lemon extract and serve cold on ice cream.

Hot Fudge Sauce (Six portions)

One and one-half cups light brown sugar
Two squares chocolate
One cup milk
One level tablespoon butter
One teaspoon vanilla

Boil the sugar, chocolate, milk and butter together until a soft ball forms when a portion is tested in cold water. Add the vanilla and serve hot over vanilla ice cream.

Maple Sauce (Eight portions)

One-fourth cup sugar
Two level tablespoons flour
One-eighth level teaspoon salt
One cup maple syrup
One-fourth cup water
One-half teaspoon vanilla

Mix the sugar, flour, and salt. When well blended, add the maple syrup and water. Cook slowly for two minutes, stirring constantly. Add the vanilla. Serve hot or cold over ice cream.

Maple Nut Sauce (Eight portions)

Three level tablespoons sugar
One level tablespoon cornstarch
One-eighth level teaspoon salt
One-fourth cup water

Three-fourths cup maple syrup
One-third cup Pecan meats
One-half teaspoon vanilla

Mix the sugar, cornstarch and salt. Add the water and maple syrup and cook slowly for three minutes, stirring constantly. Add the nut-meats and vanilla. Serve hot or cold over ice cream.

Bettina's Marshmallow Sauce (Six portions)

One cup sugar
One cup water
One cup diced marshmallows

Boil the sugar and water without stirring for four minutes. Add the marshmallows. Keep hot in the double boiler and serve over ice cream.

Hot Marshmallow Sauce (Six portions)

One cup sugar
One-half cup water
One cup dried marshmallows
One-half teaspoon vanilla

Boil the sugar and water together for three minutes. Add the marshmallows and when melted add the vanilla.

Strawberry Sauce (Eight portions)

Two cups fresh strawberries
One-half cup water
One cup sugar

Wash and hull the strawberries, add the water and cook slowly for five minutes. Add the sugar, and cook until thick, stirring constantly. Serve cold on ice cream.

MISCELLANEOUS FROZEN DESSERTS

Baked Alaska (Eight portions)

(An elaborate dessert that few housewives attempt although it can be made at home most successfully.)

One quart brick vanilla ice cream
One layer of sponge cake one inch thick and two inches wider than the brick of ice cream
Three egg whites
One-half cup sugar
One teaspoon vanilla

Place the layer of sponge cake upon a paper, which has been arranged upon a wooden plank. Beat the egg whites stiff. Add the sugar slowly, and beat for two minutes. Add the vanilla. Set the brick of ice cream, molded very hard, upon the sponge cake. Pile the egg mixture all over the top and sides of the ice cream and sponge cake, entirely covering both.

Bake in a quick oven for four minutes, or until the meringue is a delicate brown color.

Remove quickly to a platter and serve in slices.

Bombe Glace (Eight portions)

(An attractive and somewhat unusual dessert.)

One quart lemon sherbet, colored green
Four cups stiffly-beaten cream
One-half cup sugar
Two teaspoons vanilla
One-half cup nut-meats

Line a melon mold with the green sherbet. Mix the cream, sugar, vanilla and nut-meats, and place inside the lined mold. Place a waxed paper over the top. Cover with a lid. Pack in equal portions of chopped ice and coarse salt. Have at least six inches of the ice mixture surround the mold. Let stand for four hours. Remove to a platter and cut in slices.

Chocolate Ice Cream with Meringues

(Meringues are very easily made at home, although few housewives are aware of the fact.)

See Index for Chocolate Ice Cream. Arrange portions of the Ice Cream between two meringues.

Meringues

Four egg whites
One cup sugar
One teaspoon vanilla

Beat the egg whites stiff, add the sugar and vanilla gradually, and continue beating until the mixture will hold its shape. Shape with a spoon or pastry bag upon a greased baking-sheet.

Bake in a very slow oven on the bottom shelf until the meringues are a delicate brown color and very light and fluffy. Remove from the pan at once with a moistened knife.

(These may be served with a frozen dessert or used in combinations with fresh fruits or whipped cream for a fancy dessert.)

Frozen Apricots (Eight portions)

(Simple and very good.)

Two cups peeled canned or fresh apricots, cut in small pieces
One cup sugar
Two cups water or fruit juice
One-fourth cup lemon juice

Boil the sugar and juice together for five minutes. Cool, and add the rest of the ingredients. Pour into a chilled, well-scalded freezer, and freeze until very stiff. Serve at once, or pack and let stand until needed.

Frozen Custard (Eight portions)

(Many people prefer this to any other frozen dessert.)

Three eggs
One cup milk
One cup sugar
One-fourth level teaspoon salt
Two cups cream
One tablespoon vanilla

Beat the eggs, add the milk, sugar and salt. Cook in a double boiler, stirring constantly, until the custard coats a silver spoon. Cool and add the rest of the ingredients. Freeze until stiff. Serve at once or let stand, well-packed, for an hour or more. In packing use two parts of ice to one part of coarse salt.

Meringue Glace (Ten portions)

(Women nearly always like meringues. This is a good luncheon dessert.)

Twenty meringues (See Index for Meringue recipe)
One quart vanilla ice cream

Two cups whipped cream
One-fourth cup sugar
One teaspoon vanilla

Shape the meringue mixture into rings one and one-half inches in diameter. Place one meringe circle on each serving plate, add a portion of ice cream and top the ice cream with another meringue. Mix the whipped cream, sugar and vanilla and serve a portion on top the second meringue. Serve at once.

Nesselrode Pudding (Twelve portions)

(A recipe seldom followed in the home kitchen, but very good, nevertheless.)

One cup chestnuts
Two cups boiling water
One cup sugar
One cup boiling water
Four eggs
Two cups cream
One-half cup candied fruit peel, chopped fine
One cup nut-meats, chopped fine
One cup pineapple, chopped fine
Two tablespoons lemon juice
One tablespoon vanilla

Shell the chestnuts, remove the skins and cook in the two cups of boiling water until tender. Drain off the water and press through a strainer. Boil the sugar and one cup of water together for five minutes. Pour into the well-beaten eggs and cook in a double boiler for three minutes. Cool, add the chestnut pulp and then the rest of the ingredients. Pour into a cooled, well-scalded freezer. Freeze until very stiff. Pack in three parts of chopped ice to one part of coarse salt. Let "ripen" for four hours.

Bavarian Cream

Bavarian Cream (Six portions)

(A simple dessert that literally "melts in your mouth.")

Two level tablespoons granulated gelatin
One-third cup cold water
Two cups milk
One-half cup sugar
Two egg yolks, well-beaten
One-eighth level teaspoon salt
Two cups stiffly-beaten cream
One teaspoon vanilla
One-half cup cocoanut

Soak the gelatin in the cold water for five minutes. Add the milk and cook in a double boiler until the gelatin is dissolved. Add the sugar, egg yolks and salt, and cook slowly until the custard becomes creamy. (About three minutes.) Beat for three minutes. Allow to cool. Beat for one minute more and add the whipped cream and vanilla. Pile lightly in serving dishes. Sprinkle the cocoanut over the tops.

Set in a very cold place for one hour or more. Serve with cream.

Charlotte Russe (Eight portions)

(Delicious as a luncheon or afternoon party dessert.)

Two level tablespoons granulated gelatin
One-fourth cup cold water
One-half cup hot milk
One-half cup sugar
One teaspoon vanilla
One teaspoon lemon extract
Four cups stiffly-whipped cream
Sixteen lady fingers

Soak the gelatin in the cold water for five minutes. Add the hot milk and stir until the gelatin is dissolved. Add the sugar and flavorings. Cook, beating constantly, for two minutes. Add the whipped cream. Pour into a moistened mold lined with lady fingers.

Set in a cold place for one hour or more. Unmold upon a platter and serve in slices.

Coffee Bavarian Cream (Six portions)

(If you like the coffee flavor, you are certain to like this.)

Two level tablespoons granulated gelatin
One-third cup cold water
One-half cup boiling water
One and one-half cups strong coffee
One-fourth cup sugar
One and one-half teaspoons vanilla
Two cups stiffly-whipped cream

Soak the gelatin in the cold water for five minutes. Add the boiling water and stir until dissolved. Add the coffee and sugar. Set in a cold place until the gelatin mixture is partially congealed. Beat until frothy and until the mixture will hold its shape. Add the

vanilla and whipped cream. Beat for two minutes. Pour into a moistened mold. Set in a cold place for an hour or more. Unmold and serve with whipped cream.

Dainty Gelatin Dessert (Six portions)

(Bob calls this concoction "lady-like," but he enjoys it nevertheless.)

Six two-inch squares of sponge cake half an inch thick
Six one and one-half inch squares of fruit gelatin
One cup stiffly-whipped cream
One-fourth cup sugar
One teaspoon vanilla
One teaspoon lemon extract
One-half cup shredded cocoanut

Arrange the sponge cake on serving plates. Set the gelatin squares on top of the pieces of cake. Mix the cream, sugar, vanilla and lemon extract. Pile on top of the gelatin. Sprinkle the cocoanut on top of the creamy mixture. Serve.

Fruit Gelatin (Four portions)

(Light and simple.)

Two level tablespoons granulated gelatin
One-third cup cold water
One-half cup boiling pineapple juice
One-third cup lemon juice
One-half cup water
One-third cup sugar
One-half cup diced pineapple
One-half cup diced oranges

Soak the gelatin in the cold water for five minutes.

Add the boiling pineapple juice. Add the lemon juice, water and sugar. Allow to cool, and then add the diced pineapple and orange. Pour into a moistened mold. Set in a cold place for one hour. Unmold and serve with whipped cream.

Helen's Gelatin Dessert (Six portions)

(A fluffy dessert that is "fit for a king,"—or better yet, for a president.)

Two level tablespoons granulated gelatin
One-third cup cold water
One-half cup boiling fruit juice. (Any kind)
One-half cup lemon juice
Two-thirds cup sugar
Two egg whites
One cup marshmallows diced fine
One-half cup peeled diced peaches
One-half cup diced pineapple
One-half cup nut-meats
One cup whipped cream

Soak the gelatin in the cold water for five minutes. Add the boiling fruit juice and stir until the gelatin is dissolved. Add the lemon juice and sugar. Set in a cold place until the mixture is partially congealed. Beat for three minutes. Add the egg whites, marshmallows diced, the fruits and the whipped cream. Beat for three minutes. Pile into glass serving dishes. Set in a very cold place for one hour or more. Serve with whipped cream.

Loganberry Cream (Six portions)

(Very light and always acceptable.)

Two cups loganberry juice, boiling hot
Three level tablespoons granulated gelatin

One-third cup cold water
Three tablespoons lemon juice
One-half cup sugar
Two cups stiffly-whipped cream

Soak the gelatin in the cold water for five minutes. Add the boiling loganberry juice and stir until the gelatin is dissolved. Add the sugar and lemon juice, and set in a cold place until partially congealed. Beat until frothy, and add the stiffly-beaten cream. Continue beating until the mixture will hold its shape. Pile lightly in stemmed sherbet glasses. Set in a very cold place for an hour or more. Garnish with whole loganberries.

Persian Sherbet (Six portions)

Two level tablespoons granulated gelatin
One-half cup cold water
One-half cup boiling water
One cup sugar
One-half cup lemon juice
One-third cup orange juice
One-half cup seeded chopped dates
One-half cup chopped figs
One-half cup chopped candied pineapple
One-half cup chopped nut-meats

Soak the gelatin in the cold water for five minutes. Add the boiling water and stir until dissolved. Add the sugar and fruit juices. Pour half into a moistened mold. Allow to congeal partially and then add a layer of all the rest of the ingredients. Let set in a cold place for fifteen minutes. Pour the remaining liquid gelatin mixture into the mold. Set in a very cold

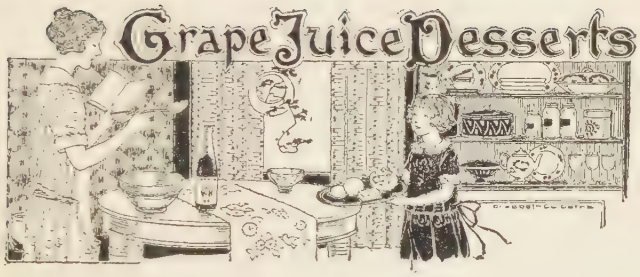
place for an hour or more. Unmold onto a platter and serve in slices with whipped cream.

Rhubarb Gelatin Dessert (Four portions)

(Try this in the rhubarb season.)

Four cups peeled diced rhubarb
Two level tablespoons granulated gelatin
One-fourth cup cold water
One cup sugar
Two tablespoons lemon juice
One egg white, stiffly beaten

Cook the peeled diced rhubarb slowly until soft. Soak the gelatin in the cold water for five minutes and then pour into the hot cooked rhubarb. Add the lemon juice and sugar and set in a cold place until partially congealed. Allow to congeal partially, then whip with an egg-beater until frothy. Add the stiffly-beaten egg white and beat until the dessert will hold its shape. Pour into a well-moistened mold and stand in a cold place for an hour or more. Unmold and serve.



Grape Gelatin Parfait (Six portions)

(Delicious after a heavy meal)

Two level tablespoons granulated gelatin
One-third cup cold water
One cup grape juice
Two tablespoons lemon juice
One-half cup orange juice
One-half cup sugar
Two cups stiffly-whipped cream

Soak the gelatin in the cold water for five minutes. Heat the grape juice to the boiling point and pour over the gelatin mixture. Stir until dissolved. Add the lemon juice, orange juice and sugar. Set in a cold place until the mixture becomes stiff around the edges.

Beat for three minutes with a Dover egg-beater, add the whipped cream, and beat for one minute more.

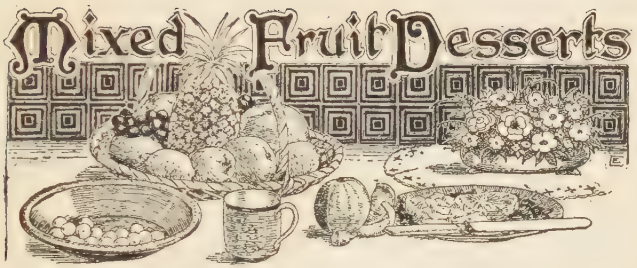
Pile lightly in glass sherbet cups. Set in a cold place for one hour or more. Serve.

Grape Juice Gelatin (Four portions)

(One of the uses to which Bettina puts her home-made grape juice.)

Two level tablespoons granulated gelatin
One-third cup cold water
One-half cup boiling water
One cup grape juice
One-fourth cup sugar
One-fourth cup lemon juice

Soak the gelatin in the cold water for five minutes. Add the boiling water and stir until the gelatin is dissolved. Add the grape juice, sugar and lemon juice. Pour into a moistened mold. Set in a very cold place for an hour or more. Unmold and serve with whipped cream.



Chilled Fruit (Four portions)

(A popular fruit combination)

One cup white cherries
One-half cup peeled diced oranges
One-half cup diced pineapple
One cup peeled diced grapefruit
Three tablespoons lemon juice
One-half cup other fruit juice of any kind
Two-thirds cup sugar

Mix all the fruits, lemon juice, fruit juice and sugar. Set in a cold place for one hour. Serve in sherbet glasses.

Fruit Dessert (Six portions)

(Good, and attractive-looking)

One cup white grapes
One cup diced pineapple
One cup peeled orange, diced
One-third cup sugar
Two tablespoons lemon juice
One-eighth level teaspoon salt
Twelve red cherries, seeded
Six slices peeled oranges, cut thin

Mix the grapes, pineapple, orange, sugar, lemon juice and salt. Let stand in a very cold place for half an hour or more. Place in tall sherbet glasses and garnish with the red cherries and orange slices. Keep in the ice box until ready to serve.

Fruity Marshmallow Cup (Four portions)

(An unusual mixture, but very good.)

One cup raisins
One-half cup water
One-half cup diced pineapple
One-half cup oranges
One-half cup nut-meats
One cup diced marshmallows

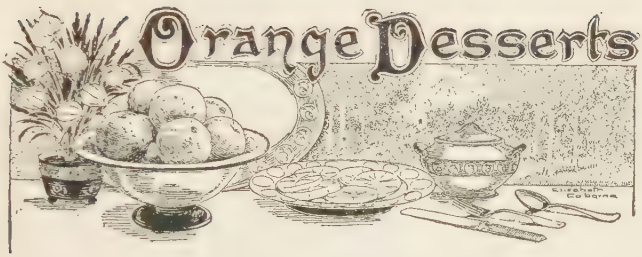
Mix the raisins and water and cook slowly for three minutes. Cool and add the pineapple, oranges, nut-meats and marshmallows. Pile in glass serving dishes. Serve very cold, topped with whipped cream.

Heavenly Hash (Four portions)

(A simple home dessert)

One cup diced bananas
One cup diced oranges
One-fourth cup sugar
One cup diced marshmallows
One-third cup shredded cocoanut

Mix all the ingredients together and set in a cold place for half an hour. Serve in glass dishes.



Orange Bread Pudding (Four portions)

(An unusual bread pudding.)

One cup bread crumbs, crumbled fine
One-half cup sugar
Two cups milk
Two eggs, well-beaten
One-fourth level teaspoon salt
Two cups diced oranges
One level tablespoon grated orange rind
One teaspoon lemon extract
Two tablespoons melted butter

Soak the crumbs and sugar in the milk for fifteen minutes. Add the rest of the ingredients and pour into a buttered pudding dish. Bake in a moderate oven for thirty minutes. Serve warm or cold.

Orange Cream Cake Pudding (Eight portions)

(A rich dessert that you'll like if you like oranges.)

One-third cup fat
One cup sugar
Two egg yolks
One-half cup orange juice

One teaspoon lemon extract
One and three-fourths cups flour
Two level teaspoons baking-powder
One-eighth level teaspoon salt
Two egg whites, stiffly beaten

Cream the fat, and add the sugar and egg yolks. Beat for two minutes. Add the orange juice and lemon extract. Mix and sift the flour, baking-powder and salt. Add to the creamed mixture. Beat for three minutes. Add the stiffly-beaten egg whites, stirring in lightly. Fill two layer cake pans, lined with waxed paper, half full. Bake in a moderate oven for twenty minutes. Place Orange Filling between the layers.

Orange Filling

Two level tablespoons cornstarch
One-fourth level teaspoon salt
One-third cup sugar
One cup orange juice
One-fourth cup lemon juice
One egg, well-beaten
One level teaspoon butter

Mix the cornstarch, salt and sugar in the upper part of a double boiler. Add the orange and lemon juice and cook over hot water until the filling becomes very thick and creamy. Add the egg and butter and cook for two minutes more. Cool and spread between the layers of the cake. Sprinkle powdered sugar on the top.

Cut in wedge-shaped pieces and serve.

Orange Dessert (Four portions)

(Good and simple.)

Four medium-sized oranges

Four level tablespoons sugar
Four level tablespoons shredded cocoanut

Peel the oranges, remove all the seeds and cut in one-third-inch slices, crosswise. Arrange on serving plates and sprinkle portions of sugar and cocoanut over each serving.

Keep in a very cold place until ready to serve. The dessert should stand for at least fifteen minutes before serving.

Orange Shortcake (Four portions)

(A popular winter dessert.)

One and one-half cups flour
Three level teaspoons baking-powder
One-eighth level teaspoon salt
Three level tablespoons lard
One-half cup milk
One and one-half cups diced oranges
One-third cup sugar
White Mountain Cream Icing

Mix and sift the flour, baking-powder and salt. Cut in the fat with a knife. Add the milk until a soft dough is formed. (More milk may be needed.) Toss upon a floured board and mold into a rectangular shape one inch thick. Place on a greased pan. Bake in a moderate oven for fifteen minutes. Split the short cake and place half the oranges, mixed with the sugar, between the split layers. Pour a soft White Mountain Cream Icing over the top. Arrange the rest of the oranges on top of the icing.

White Mountain Cream Icing

Two cups sugar
One cup water

Two egg whites, beaten stiff
One teaspoon vanilla

Mix the sugar and water. Cook, without stirring, until a thread is spun when a portion is dropped from a spoon. Pour slowly into the stiffly-beaten egg whites. (Beat while adding.) Beat until very creamy and cold. Add the vanilla and spread on top of the cake.

(The mixture should be beaten until it is cold. If it hardens before cooling, add a small amount of hot water. If too thin, add sifted powdered sugar.)

Orange Snow Pudding (Four portions)

(Light and appetizing.)

Two level tablespoons granulated gelatin
One-third cup cold water
One-half cup boiling water
One cup orange juice
One-fourth cup lemon juice
One-third cup sugar
Two egg whites

Soak the gelatin in the cold water for five minutes. Add the boiling water and stir until dissolved. Add the orange and lemon juice and sugar. Set in a cold place until the mixture hardens around the edge. Beat with a Dover egg-beater until frothy. Add the egg whites, stiffly beaten. Beat for five minutes. Pile lightly in glass sherbet cups. Set in a very cold place for one hour or more.

Serve with whipped cream.

Peach Custard

Peach Cobbler

(One of the good old standbys of the peach season.)

Two cups diced peeled peaches
One-half cup sugar
One-fourth level teaspoon ground cinnamon
One-fourth level teaspoon salt
One level tablespoon flour
One-half cup water
One cup flour
Two level teaspoons baking-powder
One-eighth level teaspoon salt
Two level tablespoons lard
Three tablespoons cold water

Place the diced peeled peaches in the bottom of a shallow buttered baking-dish. Mix the sugar, cinnamon, salt and one tablespoon of flour. Sprinkle over the top of the peaches. Add the half cup of water.

Mix and sift the cup of flour, baking-powder and salt. Cut in the lard with a knife. Add the cold water slowly until a stiff dough is formed. Roll out to fit over the top of the peaches. Make three slits in the

top of the dough. Place on top of the peaches. Bake in a moderate oven for twenty-five minutes. Serve warm with cream.

Peach Custard (Four portions)

(Very popular with Sue, Robin and other little folks.)

Two cups sliced peaches
One-fourth cup sugar
Two cups boiled custard

Place the peaches in a serving dish, add the sugar and custard and set in a cold place for half an hour. (See the Index for Boiled Custard.)

Peach Dessert (Four portions)

(It looks and tastes delicious.)

Four slices angel food cake
Four halves of peaches
Eight marshmallows, quartered
One and one-half cups whipped cream
One-fourth cup sugar
Two teaspoons vanilla

Arrange the cake on serving plates. Place the peaches on top of the cake and arrange the marshmallows in the cavities of the peaches. Mix the stiffly-beaten cream, sugar and vanilla. Place on top of the peaches and serve at once.

Peach Dessert Supreme (Four portions)

(Another delicious confection.)

Four slices angel-food cake
Four halves of fresh or canned peaches

One cup whipped cream
One-fourth cup sugar
One teaspoon vanilla
One-fourth cup nut-meats

Arrange the slices of cake on serving plates. Place the peaches, open side up, on top of the cake. Mix the cream, sugar, and vanilla. Pile portions of this mixture on top the peaches. Sprinkle the nuts over the top. Serve.

(Have all the ingredients very cold before combining.)

Peach Dumplings (Six portions)

(A man always likes this dessert.)

Two cups flour
Four level teaspoons baking-powder
One-fourth level teaspoon salt
Four level tablespoons lard
Two-thirds cup milk
Two cups peeled diced peaches
One-half cup sugar

Mix and sift the flour, baking-powder and salt. Cut in the fat with a knife and add the milk until a soft dough is formed. Toss upon a floured board. Cut into small pieces and fit into greased muffin pans. Mix the peaches and sugar. Place portions of the peach mixture on the dough mixtures in the muffin pans. Place small circles of the dough on top of the peaches. Bake in a moderate oven for twenty minutes. Serve warm with cream.

Peach Marshmallow Cup (Six portions)

(A light and airy favorite.)

Two cups diced marshmallows

Two cups diced peaches
One-third cup sugar
Three tablespoons lemon juice
One-half cup shredded cocoanut
One cup whipped cream

Mix all the ingredients. Pile in sherbet glasses and set in a cold place for half an hour.

Peach Rice Pudding (Four portions)

(A simple home dessert.)

Two eggs
One-third cup sugar
One-fourth level teaspoon salt
One and one-half cups milk
One and one-half teaspoons vanilla
One cup fresh or canned peaches, diced
One cup boiled rice

Beat the eggs and add the sugar and salt. Add the milk and beat for one minute. Add all the rest of the ingredients and pour into a buttered baking dish. Bake in a moderate oven for twenty-five minutes. Serve warm or cold with cream.

Peach Sillibub (Six portions)

(It will "melt in your mouth.")

Two cups peaches, peeled and diced
One-half cup sugar
One teaspoon lemon extract
Two stiffly-beaten egg whites
One and one-half cups stiffly-whipped cream
One-half cup cocoanut

Mix the peaches, sugar and lemon extract. Add the

egg whites stiffly beaten, and beat for one minute. Fold in the whipped cream. Pile portions in tall sherbet glasses. Sprinkle the cocoanut over the tops. Set in a very cold place for thirty minutes. Serve.

Peach Short Cake (Four portions)

(Almost as good as its strawberry brother.)

One and one-half cups flour
Three level teaspoons baking-powder
One-fourth level teaspoon salt
Two level tablespoons sugar
Three level tablespoons lard
One-half cup milk
Two cups peeled diced peaches
One-half cup sugar

Mix and sift the flour, baking-powder, salt and two tablespoons of sugar. Cut in the fat with a knife. Add the milk until a soft dough is formed. (More milk may be needed.) Roll out to the thickness of one inch, place upon a greased baking pan and bake in a hot oven for ten minutes.

Set upon a platter. Mix the peaches and sugar and place on top of the baked dough. Serve with whipped cream.

Peach Sponge Cake Dessert (Six portions)

(Attractive as a luncheon dessert.)

Six individual sponge cakes
One and one-half cups peeled sliced peaches
One-fourth cup sugar
One cup whipped cream
Two level tablespoons sugar
One tablespoon vanilla
One-third cup nut-meats

Remove the tops and parts of the insides of six baked cakes. Mix the peaches and sugar. Place portions inside of the cake cases. Mix the whipped cream, sugar and vanilla. Pile portions on the cakes. Sprinkle the nuts over the cream. Serve.

Peach Tapioca (Four portions)

(For the simple home meal.)

One-third cup quick-cooking tapioca
One-half cup cold water
One cup boiling water
One-fourth level teaspoon salt
One-third cup sugar
Two cups peeled diced peaches, canned or fresh
One teaspoon vanilla

Soak the tapioca in the cold water for five minutes. Add the boiling water and salt and cook in a double boiler for twenty-five minutes. Add the sugar and peaches and cook for fifteen minutes more. Add the vanilla, and serve very cold with whipped cream.

Windsor Peaches (Six portions)

(Unusual and delicious.)

Six three-inch circles of sponge cake, half an inch thick
Six halves of canned, or fresh peaches. (If fresh ones are used, peel, seed, and cut in half)
One-half cup seeded chopped dates
One-third cup chopped nuts
Two level tablespoons jelly

Two egg whites
One-fourth cup sugar
One teaspoon lemon extract

Place the circles of sponge cake upon a greased baking sheet. Place the peaches, open side up, on top of the cake. Mix the dates, nuts and jelly and fill the peach cavities with this mixture.

Beat the egg whites stiff; add the sugar and extract. Beat for one minute. Cover the peaches with the egg white mixture. Set in a moderate oven for five minutes or until the meringue is light brown.

Apple Pie (One medium-sized pie)

(Probably the most universally popular dessert in the book.)

Four cups sliced apples
One-half cup water
One cup sugar
One level tablespoon flour
One-eighth level teaspoon salt
One-fourth level teaspoon grated nutmeg
One-half level teaspoon powdered cinnamon
Two level tablespoons butter

Peel and core the apples and slice very thin. Add the water and cook slowly in a covered saucepan until the apples are a little tender. (This will take about seven minutes.) Add the sugar and cook for four minutes more or until the sugar is well dissolved and the filling a little thick. Add the flour, salt, nutmeg, and cinnamon, and cook for another minute. Pour into a pie pan lined with an unbaked pie-shell. Roll out the upper crust and spread the butter on its under side. (The side that will fit next to the apple filling.) Fit the crust carefully on top of the pie. Moisten the

Bettina's Pumpkin Pie

outside edge of the under crust with cold water and pinch the two crusts together. Cut off the superfluous dough with a knife. Place the pie on the lower shelf of a moderate oven for ten minutes. Place on the upper shelf and bake in a slower oven for twenty-five minutes more, or until the pie is well browned.

Crust for a Two-Crust Pie

Two cups flour
One-half level teaspoon salt
Two-thirds cup lard or a lard substitute
One-third cup cold water

Mix the flour and salt, and cut in the fat with a knife. When well mixed, add the water very slowly, mixing with the knife until a stiff dough is formed. The exact amount of water cannot be given, so care must be exercised in adding. Take two-thirds of the dough, cutting it off with a knife. Toss it upon a floured board and roll in a circular shape on one side of the dough only. When four inches larger than the diameter of the pan, fold over the dough and fit into a deep pie pan. Press the dough down into the sides of the pan, so that a good deep case for the pie filling will be made. The dough should extend over the edges of the pan. Do not cut it off until the upper crust is in place.

Take the rest of the dough and roll out to extend one inch beyond the crust. Make three or more slits in the center of the dough by folding in half and making the cuts in the center of the fold.

Pour the filling in the prepared lower crust, and carefully put the dough of the upper crust in place. Moisten the edge of the lower crust with cold water

and pinch the two crusts firmly together. Cut off the superfluous dough with a sharp knife.

Place the prepared pie on the lower shelf of a moderate oven for ten minutes. Remove to the upper shelf of the oven, and bake in slow heat for twenty-five minutes more.

Dried Appricot Meringue Pie (One medium-sized pie)

(An old-fashioned favorite.)

One cup dried apricots
One and one-half cups cold water
One-half cup sugar
One tablespoon lemon juice
One-fourth cup flour
One-half cup apricot juice or water
One-eighth level teaspoon salt
Two egg yolks, well-beaten
One teaspoon vanilla

Wash the apricots well and soak over night in the cold water. In the morning cook slowly for twenty-five minutes in the water in which they were soaked. Mix the flour, one-half cup of apricot juice (or water, if there is not enough juice) and salt. Add the sugar to the cooked, drained, apricots and cook slowly for about three minutes or until the mixture is slightly thick. Add the flour mixture and lemon juice and cook slowly for about two minutes more. Stir constantly. Add the egg yolks well beaten and cook for two minutes more. Add the vanilla. Pour into a baked pie-shell and cover with a meringue. Bake in a moderate oven for about ten minutes or until the meringue is a delicate brown color.

The Pie-Shell (For one medium-sized one-crust pie)

One cup flour
One-fourth level teaspoon salt
One-third cup lard or a lard substitute
Cold water. (About four tablespoons)

Mix and sift the flour and salt. Cut in the fat with a knife and slowly add enough cold water to make a stiff dough. Toss on a floured board and roll out to fit a medium-sized pie tin. Crinkle the edges with the fingers and pierce holes with a fork in the sides and bottoms of the crust. Bake in a quick oven until a delicate brown color.

Meringue

Two egg whites
Three tablespoons sugar

Beat the egg whites very stiff, add the sugar and beat for a minute more. Pile lightly on the filling.

Banana Cream Pie (One medium-sized pie)

(Bob says it "melts in his mouth.")

Two cups sliced bananas
Two tablespoons lemon juice
One-half cup sugar
One cup whipped cream
Two level tablespoons sugar
Two level tablespoons shredded cocoanut
One teaspoon vanilla

Mix the bananas, lemon juice and one-half cup sugar. Place in a baked pie-shell. (See Dried Apricot Meringue Pie.) Mix the whipped cream, two tablespoons sugar, cocoanut and vanilla, and pile lightly

on top of the banana filling. Cut in pie-shaped pieces, and serve at once.

Blueberry Pie

(One of the joys of the blueberry season.)

Three cups blueberries
One-half level teaspoon ground cinnamon
One cup sugar
Two level tablespoons flour
One tablespoon lemon juice
One-fourth level teaspoon salt

Mix the cinnamon, sugar and flour. Add all the rest of the ingredients and pour into a pie pan lined with an unbaked crust. Place the upper crust on top of the berry mixture and bake. (For the pie-crust recipe, see Apple Pie.)

Illiopolis Butterscotch Pie (One medium-sized pie)

(A really delicious winter dessert; it should be served when fruits are scarce.)

One and one-half cups brown sugar
Three level tablespoons butter
One cup milk
Three egg yolks
One cup water
Four level tablespoons flour
One-fourth level teaspoon salt

Place the sugar and butter together in a pan and stir over the fire until the mixture gets "waxy." (About three minutes.) Add the milk and cook in a double boiler until the sugar is all dissolved. (This requires about ten minutes). Beat the egg yolks; add two

tablespoons of the water and the flour and mix well. Add the rest of the water and the salt. Add to the sugar mixture and stir well. Cook until the filling becomes very thick. (This will take about ten minutes.)

Pour into a baked pie-shell, and cover with meringue. (See Apricot Meringue Pie for crust and meringue recipes.) Bake in a slow oven for ten minutes to brown the meringue.

Caramel Pie (One medium-sized pie)

(Another winter pie.)

One cup sugar
Four tablespoons water
Five level tablespoons flour
One-eighth level teaspoon salt
Two cups milk
Two egg yolks
One teaspoon vanilla

Place one-third of the sugar in a frying pan. Heat slowly, and stir constantly with a wooden spoon, until a light-colored liquid is formed. Allow to become a light brown color; this is called caramel. Add the water and boil for three minutes, or until a thick syrup is formed.

Mix the rest of the sugar, the flour, and the salt in the upper part of the double boiler. Slowly add the milk and the caramel syrup, mixing well. Cook over hot water until thick and creamy. (About fifteen minutes.) Add the egg yolks and cook for one minute. Remove from the fire and add the vanilla. Pour into a baked pie shell. Cover with Meringue and bake. (For

the crust and meringue recipes, see Apricot Meringue Pie.)

Cherry Pie (One medium-sized pie)

(Second only to apple-pie in popularity, and oh, so welcome in cherry season!)

Four cups of well-washed cherries, pitted and stemmed
One-half cup water
One and one-half cups sugar
Four level tablespoons flour
One-eighth level teaspoon salt

Cook the cherries and water together for five minutes. Mix the sugar, flour and salt and add to the cherry mixture. Cook, stirring constantly, for five minutes. Cool, and pour into a pie pan lined with an unbaked crust. Add the upper crust and bake. (For the double crust recipe, see Apple Pie.)

Chocolate Pie (One medium-sized pie)

(A winter-time favorite.)

One-half cup sugar
One-third cup flour
One-eighth level teaspoon salt
Two cups milk
One square melted chocolate (melted over hot water) or two level tablespoons cocoa
Two egg yolks, well-beaten
One teaspoon vanilla

Mix the sugar, flour and salt in the upper part of the double boiler. Add the milk and cook slowly over hot water until the mixture is thick and creamy. Add the chocolate (or cocoa) and egg yolks. Cook, (stirring

constantly) until well-mixed. (About two minutes.) Add the vanilla, mix well, and pour into a baked pie-shell. Use the egg whites for making a meringue for the top. (For the crust and meringue recipes, see Dried Apricot Meringue Pie.)

Chocolate Pie Pudding (Six portions)

(Most people like this.)

One medium-sized baked pie-shell. (See Apricot Meringue Pie)
Three-fourths cup sugar
One-third cup flour
One-fourth level teaspoon salt
Two squares chocolate, melted
Two cups milk
Two egg yolks, well-beaten
Two egg whites, stiffly-beaten
One teaspoon vanilla
One cup whipped cream

Mix the sugar, flour and salt in the upper part of the double boiler. Add the milk and chocolate, and cook until thick and creamy. Add the egg yolks and cook for two minutes. Add the egg whites, stiffly-beaten, and the vanilla. Pour into the baked shell. When cool, spread the whipped cream over the top. Serve.

Cocoanut Cream Pie

(Another of those "melting" desserts.)

Three-fourths cup sugar
Four level tablespoons flour
One-eighth level teaspoon salt
Two cups milk
Two egg yolks, well-beaten

One-third cup shredded cocoanut
One teaspoon lemon extract

Mix the sugar, flour and salt in the upper part of the double boiler. Add the milk and cook over boiling water until the filling is thick and creamy. Add the egg yolks and cocoanut and cook for one minute more. Remove from the fire and add the lemon extract. Pour into a baked pie-shell and cover with Cocoanut Meringue. (For the pie-shell, see Dried Apricot Meringue Pie.)

Cocoanut Meringue

Two egg whites
One-eighth level teaspoon salt
Three level tablespoons sugar
One-fourth cup shredded cocoanut

Beat the egg whites and salt until very stiff. Add the sugar and beat for one minute more. Pile lightly on top of the filled pie. Sprinkle the cocoanut over the top. Bake in a moderate oven for seven minutes, or until the meringue is a delicate brown color.

Cranberry Pie (One medium-sized pie)

(Many people make it with two crusts, but to Sue and Robin its "criss-cross" face is one of its charms.)

Four cups cranberries
Two cups water
One and one-half cups sugar
Two level tablespoons flour
One-eighth level teaspoon salt
Two level tablespoons butter

Pick over and wash the cranberries. Add the water and cook until the berries are soft. (About ten min-

utes.) Mix the sugar, flour, and salt, and add to the cooked cranberries. Cook (stirring frequently) until the mixture becomes quite thick. Pour into an unbaked pie-shell. Place the butter in small pieces on top of the cranberry mixture. Make one-inch strips of dough and arrange in criss-cross fashion over the top of the cranberries. Bake on the lower shelf of a moderately hot oven for ten minutes. Remove to the upper shelf of the oven and bake in moderate heat for fifteen minutes more.

Crust for Cranberry Pie

One-half cup lard or lard substitute
One and one-half cups flour
One-half level teaspoon salt
About four tablespoons cold water. (The exact amount cannot be given)

Mix the flour and salt and cut in the fat with a knife. When well mixed, add the cold water slowly until a stiff dough is formed. Toss two-thirds of the dough upon a floured board. Roll very thin to fit a pie pan. Fit the dough carefully into the pan and add the cranberry mixture.

Roll out the rest of the dough and cut into one-half-inch strips to stretch across the top of the cranberries in criss-cross fashion. Moisten the edges of the crust with cold water before arranging the strips in place.

Cream Pie (One medium-sized pie)

(A good winter dessert.)

One cup sugar
One-fourth cup flour
One-fourth level teaspoon salt

Two cups milk
Two egg yolks, well-beaten
One teaspoon vanilla
One-half teaspoon lemon extract
One teaspoon butter

Mix the sugar, flour and salt in the upper part of the double boiler. Slowly add the milk, mixing well. Cook slowly (stirring constantly) until thick and creamy. Add the egg yolks, and cook for one minute more. Remove from the fire and add the rest of the ingredients.

Pour into a baked pie-shell. (See Dried Apricot Meringue Pie for crust and meringue.) Cover with meringue and bake in a moderate oven for seven to ten minutes, or until the meringue is a delicate brown color.

Custard Pie (One medium-sized pie)

(A winter "stand-by" in nearly all homes.)

Three eggs
Five level tablespoons sugar
One-fourth level teaspoon salt
One teaspoon vanilla
Two cups milk
One-eighth level teaspoon grated nutmeg
One-eighth level teaspoon ground cinnamon

Beat the eggs and add the sugar, salt, vanilla and milk. Beat for one minute, and pour into an unbaked pie-shell (For the crust, see Dried Apricot Meringue Pie.) Sprinkle the nutmeg and cinnamon (mixed together) over the top. Bake in a moderate oven for ten minutes and continue baking in a slower over for twenty-five more minutes.

The custard should shake a little in the center when it is taken from the oven, as it will stiffen when cold.

Date Custard Pie (One medium-sized pie)

(People who are fond of dates always like this dessert.)

One and one-half cups seeded dates
One cup water
Two level tablespoons sugar
Two eggs, well-beaten
One-half level teaspoon ground cinnamon
One-fourth level teaspoon ground cloves
One and one-half cups milk
One teaspoon vanilla

Wash and seed the dates, and cut in small pieces. Add the water and sugar and cook slowly for about fifteen minutes, or until the dates are soft. Add all the rest of the ingredients, and pour into an unbaked pie-shell. Bake on the lower shelf of a moderate oven for thirty minutes. (For the pie-shell recipe, see Index for Dried Apricot Meringue Pie.)

Lola's Date Pie (Four portions)

(A rich but delicious company dessert.)

One pie-shell, baked
One and one-half cups dates, seeded and chopped
One-half cup water
One-fourth cup sugar
One-half cup nut-meats
One cup whipped cream

Mix the dates, water and sugar. Cook slowly until a soft creamy mixture is formed. Cool. Pour into the baked pie-shell. Pile the whipped cream on top. Serve in wedge-shaped pieces. (For the pie-shell recipe, see Dried Apricot Meringue Pie.)

Lemon Pie (One medium-sized pie)

("You'll always know a good cook," says Aunt Lucy, "by her lemon pie. And Bettina's is—well, you just watch Bob when she brings it in!")

Lemon Filling for Lemon Pie

Three egg yolks
One cup sugar
One-third cup flour
One-sixth level teaspoon salt
One and one-half cups water
Four tablespoons lemon juice
One level teaspoon grated lemon rind
One level teaspoon butter

Place the egg yolks in the upper part of a double boiler and beat until light. Add the sugar and continue beating for a minute. Add the flour and salt and slowly add the water, lemon juice and rind. Mix thoroughly. Cook over hot water until the mixture is very thick and creamy. (This requires about fifteen minutes.) Add the butter, mix, and pour into a baked pie-shell. Cover with meringue. (For the pie-shell recipe, see Dried Apricot Meringue Pie.)

Meringue

Three egg whites
Five level tablespoons sugar

Beat the egg whites very light. Add the sugar and continue beating for two minutes. Pile lightly on top of the filling. Bake in a moderate oven for about ten minutes or until the meringue is a light brown color.

Maple Cream Pie (One medium-sized pie)

(Try this in winter. You'll like it.)

One-third cup sugar
One-third cup flour
One-fourth level teaspoon salt
One cup maple syrup
One cup milk
Two egg yolks, well-beaten
One teaspoon vanilla

Mix the sugar, flour and salt. Add the maple syrup and milk. Cook in a double boiler until the filling is thick. (About fifteen minutes.) Add the egg yolks, and cook for one minute more. Add the vanilla and pour into a baked pie-shell. Cover with meringue and brown in a moderate oven.

(For the pie-crust and meringue recipes, see Dried Apricot Meringue Pie. Make the meringue with the two egg whites that are left.)

Mince Pie (One medium-sized pie)

(Bettina makes her own mincemeat, and her mince pies are the best of their kind.)

Three cups mincemeat
One-third cup fruit juice

Mix the mincemeat and fruit juice and pour into a pie pan lined with an unbaked crust. Add the upper crust and bake. (To make the pie-crust, see the recipe for Apple Pie.)

Mincemeat (Eight quarts or filling for twelve pies.)

Two pounds uncooked beef, chopped fine
One pound suet, chopped fine

Three pounds raisins, well washed
Three pounds currants, well washed
Five cups brown sugar
One cup molasses
Three quarts chopped apples. (Twelve cups)
Four cups fruit juice, any kind
Two level tablespoons salt
Three level tablespoons ground cinnamon
Two level teaspoons mace
Two level teaspoons ground clove
One level teaspoon grated nutmeg
Two lemons, grated rind and juice
One-fourth pound chopped citron
Four cups meat stock

Wash the meat and cook in boiling water to cover, until tender. (Round, flank or shoulder of beef may be used.) Remove all the gristle and chop the rest of the meat. Reserve the meat stock, measure out four cups of the stock, and add all the rest of the ingredients. Cook slowly for one hour. Pour into glass jars, sterilized and boiling hot. Seal at once.

Spiced peach juices, cider, jellies or fruit juices may be added when the mincemeat is used in pies.

Orange Meringue Pie (One medium-sized pie)

(An unusual but pleasing dessert.)

The Filling

One cup sugar
One-eighth level teaspoon salt
One-third cup flour
One cup orange juice
One-fourth cup lemon juice
One level teaspoon grated orange rind
Two egg yolks, well-beaten
One level teaspoon butter

Mix the sugar, salt and flour. Add the juices and orange rind and cook in a double boiler until thick and creamy. (About fifteen minutes.) Add the egg yolks and butter and cook for one minute more. Beat for one minute and pour into a baked pie-shell and cover with Orange Meringue. (For the pie-shell recipe, see Dried Apricot Meringue Pie.)

Orange Meringue

Two egg whites. (Left from making the Filling)
One-eighth level teaspoon salt
Four level tablespoons sugar
One level teaspoon grated orange rind

Beat the egg whites and salt very stiff. Add the sugar and beat for one minute. Pile lightly on top of the orange-filled pie. Sprinkle the orange rind over the top and bake in a moderate oven for eight minutes, or until the meringue is a delicate brown color.

Peach Pie (One medium-sized pie)

(One of the most popular pies Bettina makes.)

Three cups peeled sliced peaches
One cup sugar
One-fourth level teaspoon salt
One-fourth level teaspoon ground cinnamon
One level tablespoon flour
Two tablespoons water
One level tablespoon butter

Mix the peaches, sugar, salt, cinnamon and flour. Pour into a pie pan lined with an unbaked crust. Add the water and dot the peach filling with small pieces of butter. Add the upper crust and bake. (For the pie-crust, see Index for Apple Pie.)

Pineapple Pie (One medium-sized pie)

(Unusual, but well-liked by people who are fond of the pineapple flavor.)

One and one-half cups grated pineapple
One-fourth cup pineapple juice or water
Three-fourths cup sugar
One-fourth cup flour
One-fourth level teaspoon salt
One tablespoon lemon juice
One egg, well-beaten
One level teaspoon butter

Mix the pineapple and juice (or water). Mix the sugar, flour and salt, and add them to the pineapple mixture. Cook slowly for five minutes, or until the filling is thick and creamy. Add the lemon juice, egg and butter and beat vigorously for one minute. Pour into a medium-sized pie tin lined with an unbaked pie-crust. (See Apple Pie for the crust recipe.) Place the upper crust on top of the filling and bake in a moderately hot oven for twenty-five minutes. Serve warm or cold.

Prune Pie (One medium-sized pie)

(A winter favorite.)

One-half pound prunes
One and one-half cups cold water
Three-fourths cup sugar
Two level tablespoons flour
One-eighth level teaspoon salt
Two tablespoons lemon juice
One-half level teaspoon ground cinnamon
Two level tablespoons butter

Wash the prunes thoroughly, cover with the water and soak over night. In the morning, cook the prunes

very slowly in the same water until tender. (About twenty-five minutes.) Allow the prunes to cool and then remove the stones. Mix the sugar, flour and salt, and add to the prunes and prune juice. Cook slowly for about four minutes, or until the mixture is a little thick. Remove from the fire and add the lemon juice, cinnamon and butter. Pour into a pie pan lined with an unbaked crust and place another crust on top. (See Apple Pie for crust recipe.) Bake in a moderate oven for thirty minutes. (It is best to place such a pie as this on the lower shelf of a moderately hot oven for ten minutes. Then reduce the heat, and bake on the upper shelf for twenty minutes more.) Serve hot or cold.

Prune Pie may be made with one crust and a meringue on top. In that case, pour the filling into a baked pie-crust, and cover with a meringue. Bake in a slow oven for ten minutes, or until the meringue is a delicate golden brown color. (For the crust and meringue, see recipe for Dried Apricot Meringue Pie.)

Pumpkin Pie (One medium-sized pie)

(Nothing ever quite equals it as a November and December dessert.)

One and one-half cups steamed, mashed pumpkin.
(Canned pumpkin may be used)
Two eggs
One cup brown sugar
One level teaspoon ground cinnamon
One-fourth level teaspoon ground cloves
One-fourth level teaspoon grated nutmeg
One-fourth level teaspoon ground ginger
One-fourth level teaspoon allspice

One-half level teaspoon salt
One and one-half cups milk

Beat the eggs and add all the rest of the ingredients. Beat for two minutes and pour into an unbaked pie-shell. (See Dried Apricot Meringue Pie for crust recipe.) Bake in a moderate oven for ten minutes, then bake in a slower oven for twenty minutes more. Let stand until firm, and serve.

Raisin Pie (One medium-sized pie)

("Old-fashioned, perhaps, but all the better for that," says Uncle John.)

One and one-half cups raisins
One and one-fourth cups water
One level teaspoon salt
One-half cup sugar
One level tablespoon cornstarch
Three tablespoons water
One teaspoon lemon extract

Wash the raisins well, add the water, salt and sugar and cook slowly for fifteen minutes. Mix the cornstarch and three tablespoons water, and add to the raisin mixture. Cook (stirring constantly) for two minutes. Add the lemon extract and when well mixed, pour into a pie pan lined with an unbaked crust. Add the upper crust and bake at once. Serve warm or cold. (For the double crust recipe, see Apple Pie.)

Red Raspberry Pie (One medium-sized pie made with canned raspberries.)

("It drips with goodness," says little Robin.)

Filling for Red Raspberry Pie

Three cups canned red raspberries, drained
Three tablespoons raspberry juice
One and one-fourth cups sugar
Two level tablespoons flour
One-fourth level teaspoon salt

Mix the sugar, flour and salt, combine with the rest of the ingredients and pour into an unbaked shell. Place an upper crust on top of the berries and bake.

(For the two-crust pie-shell recipe, see Apple Pie.)

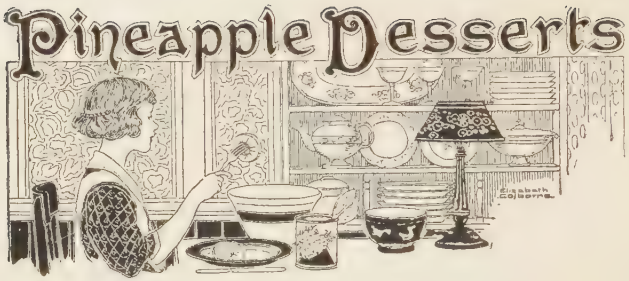
Rhubarb Pie (One medium-sized pie)

(One of the joys of early spring.)

Four cups peeled diced rhubarb
One-half cup water
One cup sugar
Two level tablespoons flour
One-third level teaspoon salt
Two level tablespoons butter

Wash and peel the rhubarb and cut into one-inch pieces. Add the water and cook for five minutes. Mix the sugar, flour and salt, and add to the rhubarb. Cook for five minutes, or until the mixture is thick. Stir constantly. Pour into a pie pan lined with an unbaked pie-shell. Dot the top with the butter. Add the upper crust, and bake for thirty minutes in a moderate oven.

(To make the double pie-crust, see the recipe for Apple Pie.)



Baked Pineapple Pudding (Five portions)

(An unusual bread pudding,)

One cup bread crumbs
One cup sugar
One cup shredded or diced pineapple
Three level tablespoons flour
One-fourth level teaspoon salt
One level teaspoon baking-powder
One teaspoon lemon extract
One teaspoon vanilla extract
Three eggs, well-beaten

Mix the crumbs, sugar and pineapple and let stand for five minutes. Add the flour, salt and baking-powder mixed and sifted. Add all the rest of the ingredients and beat for five minutes. Pour into a well-buttered baking dish and set in a pan of hot water. Bake in a moderate oven for thirty minutes or until the mixture sets.

Hard Sauce

Four level tablespoons butter
One teaspoon vanilla

Three tablespoons boiling water
One-eighth level teaspoon salt
One and one-half cups powdered sugar

Cream the butter, add the vanilla, water and salt and slowly add the sifted powdered sugar. Beat until light and creamy. Set in a cold place to chill and then serve on the pudding.

Pineapple Delicious (Four portions)

(A light and appetizing concoction.)

One and one-half cups diced pineapple
One-half cup sugar
Three tablespoons lemon juice
One cup diced marshmallows
One-half cup nut-meats
One-half cup cocoanut

Mix all the ingredients. Arrange in glass serving cups. Set in a cold place for half an hour.

Pineapple Fluff (Four portions)

(A fluffy, delicious dessert with which to follow a rather heavy meal.)

Two level tablespoons granulated gelatin
One-third cup cold water
One cup boiling pineapple juice
One-fourth cup lemon juice
One-half cup sugar
Two egg whites, stiffly-beaten
One cup diced pineapple
One cup whipped cream

Soak the gelatin in the cold water for five minutes. Add the boiling pineapple juice and stir until the gelatin is dissolved. Add the lemon juice and sugar. Set

in a cold place until the mixture hardens around the edge. Beat until frothy. Add the stiffly-beaten egg whites. Beat for five minutes. Add the pineapple and whipped cream. Pour into a moistened mold. Set in a cold place for one hour. Unmold and cut in slices.

Pineapple Cottage Pudding

(A good old recipe pleasingly varied.)

See recipe for Plain Cottage Pudding. Serve with Pineapple Hard Sauce.

Pineapple Hard Sauce for Cottage Pudding

One-third cup butter or butter substitute
Two tablespoons lemon juice
One-fourth level teaspoon salt
One and one-half cups powdered sugar
One-half cup diced or grated pineapple

Cream the butter, add the lemon juice and salt. Beat for one minute. Add the powdered sugar, sifted. Add the pineapple and beat for one minute. Serve cold on cottage pudding.

Pineapple Marshmallow Gelatin Pudding (Six portions)

(Bob is very fond of this light dessert.)

Two level tablespoons granulated gelatin
One-third cup cold water
One-half cup boiling pineapple juice
One-half cup boiling water
One-fourth cup lemon juice
One-half cup sugar
One cup cherries
One cup diced pineapple
One cup diced marshmallows

One-half cup nut-meats, cut fine
Two egg whites

Soak the gelatin in the cold water for five minutes. Add the boiling pineapple juice and boiling water. Stir until the gelatin is dissolved. Add the lemon juice and sugar. Set in a cold place until the gelatin mixture hardens slightly. Beat for three minutes. Add the cherries, pineapple, marshmallows and nut-meats. Beat for two minutes. Add the egg whites, stiffly beaten. Beat until the mixture will hold its shape. Pile lightly in glass sherbet cups. Set in a cold place for one hour or more.

Serve with cream or whipped cream.

Pineapple Pudding (Four portions)

(A good home recipe.)

Two level tablespoons cornstarch
One-third cup sugar
One-fourth level teaspoon salt
One-half cup pineapple juice
Three-fourths cup water
One egg yolk
One cup diced pineapple
One teaspoon lemon extract
One egg white
Two level tablespoons sugar

Mix the cornstarch, sugar and salt in the upper part of a double boiler. Add the pineapple juice and water and cook over hot water for fifteen minutes. Add the egg yolk and diced pineapple. Cook for one minute. Add the lemon extract and pour into a buttered baking dish. Beat the egg white, add the sugar and pile lightly

on top of the pudding. Set in a slow oven for twenty minutes.

Serve warm with cream.

Pineapple Rice Dainty (Four portions)

(Try this; you'll like it if you like the pineapple flavor.)

Three-fourths cup cooked rice
Three-fourths cup diced pineapple
Three-fourths cup powdered sugar
One teaspoon vanilla
One-half teaspoon lemon extract
Three-fourths cup stiffly-whipped cream

Mix the rice, pineapple, sugar and the extracts. Just before serving, add the stiffly-beaten cream. Pile lightly in tall serving glasses. Serve at once.

(Have all the ingredients very cold before combining.)

Pineapple Snow Pudding (Four portions)

(Easy to make and very good.)

Two level tablespoons granulated gelatin
Four tablespoons cold water
One cup boiling pineapple juice and water mixed
Two-thirds cup sugar
Three tablespoons lemon juice
One-eighth level teaspoon salt
Two egg whites, stiffly beaten
Two-thirds cup diced pineapple

Soak the gelatin in the cold water for five minutes; add the boiling pineapple juice mixture, and stir until dissolved. Add the sugar, lemon juice, and salt. Set in a cool place and allow partially to congeal. Beat up with a Dover egg-beater until frothy, add the

stiffly-beaten egg whites, and continue beating until the mixture is stiff enough to hold its shape. Add the diced pineapple and pile in glass sherbet cups. Set in a very cold place for one hour or more, and serve.

Pineapple Tapioca (Four portions)

(For the simple home meal.)

One-third cup quick-cooking tapioca
One and one-half cups water
One-fourth level teaspoon salt
One cup grated or diced pineapple
One-third cup sugar
Three tablespoons lemon juice

Cook the tapioca, water, salt, pineapple, sugar and lemon juice together for forty minutes. Serve cold with cream.

Pineapple Turnovers (Four portions)

(A rather elaborate "company" recipe.)

One cup flour
One-fourth level teaspoon salt
Five level tablespoons lard
Cold water

Mix the flower and salt, and cut in the lard with a knife. Slowly add just enough cold water to make the dough stick together. Toss upon a floured board and roll out very thin. With a knife cut out four-inch squares and place a tablespoon of the pineapple filling in the center. Turn over the corners in three-cornered style. Press down the corners with a fork. Slip onto a baking sheet and bake in a hot oven for fifteen min-

utes. Remove from the sheet and when the turnovers are cold, cover with a spoonful of icing.

Pineapple Filling for the Turnovers

One-half cup diced pineapple
Four level tablespoons sugar
Two tablespoons pineapple juice or water

Mix all the ingredients and cook slowly, stirring constantly, until a thick mixture is formed. Cool and drop on the squares of dough.

Icing

One tablespoon pineapple juice
Two tablespoons water
One-half teaspoon lemon extract
One cup powdered sugar

Mix the juice, water and extract, and slowly add enough sifted powdered sugar to form a soft icing that will spread easily upon the turnovers. More sugar may be needed, or less, as the exact amount cannot be given.

Spread over the centers of the turnovers, not entirely covering them.

Prune Cake Pudding (Ten portions)

(Light, and really delicious. Easily made if you are in the habit of keeping stewed prunes on hand.)

One-third cup fat
One cup sugar
Two egg yolks
Two-thirds cup prune juice
One teaspoon lemon extract
Two cups flour
One level teaspoon soda
One-eighth level teaspoon salt
One cup prunes, cut in small pieces
One-half cup nut-meats, cut fine
Two egg whites

Cream the fat, add the sugar and the egg yolks. Beat for two minutes. Add the prune juice and extract and the flour, soda and salt, mixed with the prunes and nuts. Beat for three minutes. Add the egg whites, stiffly-beaten. Pour into a square cake pan, lined with waxed paper. Bake in a moderate oven for thirty minutes. Cut in squares and serve with whipped cream.

Prune Lemon Gelatin (Four portions)

(Easy to make and very popular.)

Two level tablespoons granulated gelatin
One-third cup cold prune juice
One cup boiling water
One-third cup lemon juice
One-fourth cup sugar
One cup diced prunes
One-half cup nuts

Soak the gelatin in the prune juice for five minutes. Add the boiling water and stir until dissolved. Add the lemon juice and sugar. Mix and set in a cool place until the mixture partially congeals. Beat until frothy, add the prunes and nuts. Pile in glass sherbet cups. Serve very cold with cream.

Stewed Prunes (Four portions)

(Good for a child's luncheon dessert.)

One cup dried prunes
One and one-half cups water
Four level tablespoons sugar

Wash the prunes, cover with the water and let soak over night. Cook slowly for fifteen minutes. Add the sugar and cook for three minutes more.

Serve in small serving dishes.

Bettina's Plum Pudding

Chocolate Bread Pudding (Four portions)

(Sue and Robin dislike plain bread pudding but they consider Chocolate Bread Pudding a real treat.)

Two cups bread, broken in one-inch pieces
Three cups milk
Two eggs, well-beaten
One-half level teaspoon salt
One teaspoon vanilla
One-third cup sugar
Two squares chocolate, melted

Soak the bread in the milk for ten minutes. Beat the eggs, add the rest of the ingredients and pour over the soaked bread. Pour into a buttered baking dish.

Bake in a moderate oven for twenty-five minutes. Serve warm or cold with cream.

Queen Bread Pudding (Four portions)

(Plain old Bread-Pudding, the Cinderella of Desserts, is here disguised as a real queen!)

One and one-half cups bread, cut in one-inch pieces
One-third cup sugar

Two cups milk
Two egg yolks
One-half level teaspoon salt
One teaspoon vanilla
One-half cup jelly
Two egg whites
Two level tablespoons sugar
One-half teaspoon vanilla

Mix the bread, sugar and milk, and soak for ten minutes. Beat the egg yolks, add the salt and vanilla. Add to the bread mixture. Place bits of jelly on the top. Beat the egg whites stiff; add the sugar and vanilla. Pile on top of the jelly. Bake in a slow oven for thirty minutes.

Cottage Pudding (Four portions)

(A universal "stand-by.")

Four level tablespoons butter, butter substitute, or lard substitute
One-half cup sugar
One egg
One-half cup milk
One teaspoon vanilla
One and two-thirds cups flour
Two and one-half level teaspoons baking-powder
One-eighth level teaspoon salt

Cream the fat, add the sugar and egg and beat for one minute. Add the milk and vanilla, and then the flour, baking-powder, and salt mixed and sifted together. Beat for three minutes. Fill well-greased muffin pans two-thirds full. Bake in a moderate oven for twenty minutes, or pour into a square sauce pan lined with waxed paper and bake twenty-five minutes. Serve with Currant Jelly Sauce.

Currant Jelly Sauce (Four portions)

One level tablespoon cornstarch
One-third cup sugar
One-fourth level teaspoon salt
One cup water
One cup currant jelly
One level tablespoon butter

Mix the cornstarch, sugar and salt. Add the water and cook for four minutes, stirring constantly. Add the currant jelly and the butter. Beat for one minute and serve warm with cottage pudding.

Caramel Cottage Pudding

(This is Bob's favorite Cottage Pudding.)

Use the plain Cottage Pudding Recipe.

Brown Sugar Sauce for Puddings (Four portions)

One cup brown sugar
One-half cup milk
One level tablespoon butter
One-eighth level teaspoon salt
One-half cup cream
One-half teaspoon vanilla

Cook the sugar, milk, butter and salt together, stirring frequently, until a soft ball is formed when a portion is dropped in cold water. Add the cream and vanilla and serve warm or cold on Cottage Pudding.

Chocolate Cottage Pudding

(If you like chocolate, you will like this simple pudding.)

Use the plain Cottage Pudding Recipe. Serve with Chocolate Sauce.

Chocolate Sauce (Four portions)

One cup sugar
Two level tablespoons flour
One-fourth level teaspoon salt
Two squares chocolate, cut fine
One cup water
One cup milk
One teaspoon vanilla

Mix the sugar, flour and salt. Add the chocolate, water and milk. Cook slowly, stirring constantly, for four minutes. Add the vanilla. Serve warm or cold on Cottage Pudding.

Raisin Cottage Pudding

(Children nearly always like this.)

Two cups flour
Four level teaspoons baking-powder
One-third level teaspoon salt
Three-fourths cup sugar
One egg
One cup milk
One teaspoon vanilla
Two tablespoons melted fat
One-half cup raisins

Mix and sift the flour, baking-powder, salt and sugar. Add the egg beaten with the milk, and the vanilla, fat and raisins. Beat vigorously for three minutes. Fill well-greased muffin pans two-thirds full. Bake in a moderate oven for fifteen minutes.

Serve warm with Lemon Sauce.

Royal Cottage Pudding

(Nearly everybody likes the lemon flavor of this pudding.)

Use the plain Cottage Pudding recipe. Serve with Royal Sauce.

Royal Sauce for Puddings (Four portions)

One level tablespoon butter
One level tablespoon cornstarch
One cup water
One-fourth level teaspoon salt
Two level tablespoons sugar
One-half cup jam
One tablespoon lemon juice
One level teaspoon grated lemon rind

Mix the butter and cornstarch, add the water and cook slowly until creamy. Add the salt, sugar, jam, lemon juice and lemon rind. Cook (stirring constantly) for one minute. Serve hot on Cottage Pudding.

Sterling Cottage Pudding

(Plain cottage pudding served with the simplest sauce of all. Very good.)

See recipe for Cottage Pudding. Serve with Sterling Sauce.

Sterling Sauce (Four portions)

One-third cup butter
One cup brown sugar
One teaspoon vanilla
Four tablespoons cream

Cream the butter, add the sugar, and cream for three

minutes. Add the vanilla and cream. Beat for two minutes. Serve cold on puddings.

Baked Date Pudding

(Easy to make and very popular.)

Two eggs
One cup sugar
One-eighth level teaspoon salt
Four level tablespoons flour
One level teaspoon baking-powder
One cup dates, washed, seeded and chopped
One cup nut-meats, chopped fine

Beat the eggs, add the sugar and beat for two minutes. Add the salt, flour and baking-powder, mixed and sifted together. Add the dates and the nuts. Place in a buttered baking dish. Set in a pan of hot water and bake in a moderate oven for thirty minutes. Serve with cream.

Crumb Date Pudding (Six portions)

(Many housewives think that the "C" sugar and the bread crumbs greatly improve the flavor of date pudding.)

One-half cup bread crumbs
Two-thirds cup seeded chopped dates
Two-thirds cup chopped nut-meats
One level teaspoon salt
One cup "C" sugar
Two level teaspoons baking-powder
Two eggs
One teaspoon vanilla

Mix the bread crumbs, dates, nuts, salt, "C" sugar and baking-powder thoroughly. Add the eggs well

beaten and the vanilla. Place in a shallow buttered pan and bake thirty minutes in a slow oven. Cut into squares and serve with cream.

Date Pudding

(Simple and very good.)

One egg
Two-thirds cup sugar
One-half cup flour
One level teaspoon baking-powder
One-eighth level teaspoon salt
Two tablespoons milk
One cup seeded dates, chopped fine
One teaspoon vanilla

Beat the egg and sugar together for three minutes, add all the rest of the ingredients and mix well, then pour into a well-buttered baking dish and bake in a slow oven for forty minutes. Serve hot or cold with Lemon Sauce or cream.

Lemon Sauce

Two-thirds cup sugar
Four level tablespoons flour
One-fourth level teaspoon salt
One and one-fourth cups water
Three tablespoons lemon juice or one teaspoon lemon extract
One level teaspoon butter

Mix the sugar, flour and salt. When well-blended, add the water. Cook, stirring frequently, until thick and creamy. Add the lemon juice, butter and vanilla. Beat for one minute. Serve very hot on the warm or cold pudding.

Bettina's Date Pudding (Four portions)

(Probably the lightest of all the date puddings. Bettina uses it both for an every-day and a "company" dessert, and Bob and the children consider it a great treat.)

Two egg yolks, well-beaten
One-half cup sugar
Four level tablespoons flour
One-fourth level teaspoon salt
One cup chopped dates
One cup chopped nut-meats
One teaspoon vanilla
Two stiffly-beaten egg whites
One cup whipped cream

Beat the egg yolks, add the sugar and beat for one minute. Add the flour, salt, dates, nut-meats and vanilla. Mix thoroughly. Add the stiffly-beaten egg whites. Pour into a shallow greased pan or baking dish. Bake in a slow oven for thirty minutes. Cut into squares and serve warm or cold with whipped cream.

Delicious Date Pudding (Six portions)

(A most successful recipe.)

Two eggs
Three tablespoons water
One cup sugar
Three level tablespoons flour
One-fourth level teaspoon salt
One level teaspoon baking-powder
One cup dates, seeded and chopped fine
One teaspoon vanilla

Beat the eggs for two minutes. Add the water and sugar and beat two minutes more. Mix and sift the flour, salt, and baking-powder, and add the dates and

nuts. Combine with the egg mixture. Add the vanilla. Beat for one minute. Spread one inch thick in a greased shallow baking pan. Bake in a moderate oven for twenty minutes.

Cut in squares and serve with Lemon Sauce or cream.

Caramel Rice Pudding (Four portions)

(Delicious when served very cold.)

One cup boiled rice
Three tablespoons thick caramel
Four level tablespoons sugar
One-eighth level teaspoon salt
One and one-half cups milk
Two eggs, well-beaten
One and one-fourth teaspoons vanilla

Mix all the ingredients together and place in a buttered baking-dish. Bake in a moderately slow oven for forty-five minutes. Serve warm or cold, with or without cream.

To make the caramel, place one-third cup sugar in a frying pan and heat slowly, stirring constantly until a light brown liquid is formed. Add one-half cup of water and boil three minutes. Reserve the extra portion of caramel for future use.

Chocolate Rice Pudding (Four portions)

(A favorite with most children.)

One level tablespoon cornstarch
One-half level teaspoon salt
One-half cup sugar
Three level tablespoons cocoa, or two squares chocolate, melted

Two cups milk
One egg
One and one-half cups cooked rice
One teaspoon vanilla

Mix the cornstarch, salt, sugar and cocoa (or chocolate) in the upper part of a double boiler. Add the milk and cook for fifteen minutes. Add the egg and rice. Cook for three minutes more. Add the vanilla and mix. Serve very cold with cream.

Custard Rice Pudding (Four portions)

(Probably the best-known of all the rice-puddings. Use a little nutmeg instead of the vanilla for seasoning, if you prefer.)

Two eggs
One-half cup sugar
One-fourth level teaspoon salt
One teaspoon vanilla
Two cups milk
One cup boiled rice

Beat the eggs, add the sugar, salt, vanilla and milk. Cook for one minute. Add the boiled rice and pour into a buttered baking dish. Bake in a moderate oven for twenty-five minutes. Serve cold or warm with cream.

Lemon Rice Pudding (Four portions)

(A rice pudding that is a little more "dressy" than most of its family.)

One-fourth cup rice
One cup boiling water
One-fourth level teaspoon salt
One and one-half cups milk
Two tablespoons lemon juice

One-half cup brown sugar
Two egg yolks, well-beaten

Wash the rice and add the water and salt. Cook in a double boiler until the water has been absorbed by the rice. (About twenty-five minutes.) Add the milk and lemon juice and cook for ten minutes. Add the sugar and egg yolks. Cook two minutes. Pour into a buttered baking dish and cover with Meringue.

Meringue

Two egg whites
Three level tablespoons sugar
One tablespoon lemon juice

Beat the eggs until stiff, add the sugar and beat two minutes. Add the lemon juice. Pile the meringue lightly on top of the pudding. Place in a slow oven for ten minutes. Serve warm or cold.

Poor Man's Rice Pudding (Four portions)

(Simple and old-fashioned, but oh, so creamy and good if properly cooked. It should be served very cold.)

Two-thirds cup rice
One level teaspoon salt
Three cups milk
One-half cup raisins
One teaspoon vanilla
One-third cup sugar

Wash the rice, add the salt and milk, and cook in a double boiler for forty-five minutes. Add the raisins, vanilla and sugar. Mix and pour into a shallow buttered baking dish. Bake in a slow oven for one hour. Serve warm with cream and sugar.

Raisin Rice Pudding

(Robin and Sue like this for luncheon.)

Two-thirds cup rice
One-fourth level teaspoon salt
Three cups milk
One-half cup raisins
One third cup sugar
Two teaspoons vanilla

Wash the rice and add to the milk. Add the salt and cook slowly in a double boiler for one hour, stirring frequently. Add the raisins and sugar and cook for five minutes more. Add the vanilla and serve cold or hot with cream.

Rice Gelatin Pudding (Four portions)

(A good dessert to make with left-over boiled rice.)

Two level tablespoons granulated gelatin
One-third cup cold water
Two-thirds cup boiling water
One-fourth cup lemon juice
One-half cup sugar
One cup diced or grated pineapple
One cup boiled rice
One cup stiffly-whipped cream

Soak the gelatin in the cold water for five minutes. Add the boiling water and stir until the gelatin is dissolved. Add the lemon juice and sugar. Set in a cold place until the mixture hardens around the edge of the bowl. Beat with a Dover egg-beater for three minutes. Add the pineapple, rice and cream and beat for three minutes more.

Pile lightly in glass serving dishes. Serve cold with whipped cream.

Rice Fruit Meringue Pudding (Four portions)

(A good "company dish" made by elaborating the simpe rice pudding recipe.)

One cup cooked rice
Two-thirds cup cooked apricots
One-third cup diced pineapple
Two-thirds cup sugar
One teaspoon vanilla
One-half teaspoon lemon extract
Two egg yolks, well-beaten
One and one-half cups milk
One-fourth level teaspoon salt

Beat the egg yolks and add the milk and all the rest of the ingredients. Pour into a greased baking dish. Bake in a moderate oven for twenty minutes. Remove from the oven, cover with the Meringue and return to a slower oven for fifteen more minutes. Serve warm.

Meringue

Two egg whites
Four tablespoons sugar

Beat the egg whites very stiff, add the sugar and beat for one minute. Pile lightly on top the prepared pudding and return to a slow oven for fifteen minutes.

Rice Pudding with Caramel Sauce (Four portions)

(Good if you like the caramel flavor.)

One-half cup rice which has been thoroughly washed
Six cups boiling water
One level teaspoon salt
One-half cup milk

One-third cup raisins
One-fourth cup sugar
One teaspoon vanilla

Drop the rice in the boiling salted water and boil rapidly for twenty minutes. Drain, and rinse well with cold or hot water. Add the salt, milk, raisins, sugar and vanilla; pour in a buttered baking dish and bake in a slow oven for forty-five minutes.

The pudding is done when the milk has been absorbed by the rice and the top is a light brown color. Serve warm or cold with Caramel Sauce.

Caramel Sauce

One-half cup brown sugar
Two level tablespoons flour
One-fourth level teaspoon salt
One level tablespoon butter
One cup milk
One-half teaspoon vanilla

Mix the sugar, flour and salt and, when well mixed, add the butter and milk. Cook slowly until the mixture is creamy. Add the vanilla and serve warm over the pudding.

Method of Steaming Puddings

Small baking-powder cans may be greased, filled half full, and used as molds. Creased papers should be tied on tightly or lids used which fit into place. If individual molds are used, the steaming need be for one and a quarter hours only, but a large mold requires two hours of steady steaming. When baking-powder cans are used, set them on some small article in the bottom

of a kettle. Add boiling water to cover by three inches, add a lid and boil for two hours. When adding more water (this is usually necessary) use it boiling. If a steamer is used, use small tin, aluminum, or enameled cups instead of earthenware custard cups, as the latter take so much more time for the steaming.

Hunter's Pudding (Six portions)

(One of the best-known of the steamed puddings.)

Two-thirds cup chopped suet
Two-thirds cup molasses
Two-thirds cup milk
Two cups flour
One level teaspoon soda
One level teaspoon ground cinnamon
One-half level teaspoon each of powdered mace, cloves, nutmeg and salt
One cup raisins
One cup currants
One-half cup nut-meats

Mix all the ingredients and steam for two and one-half hours. Unmold and serve warm with Orange Sauce.

Orange Sauce (Six portions)

One-half cup sugar
Two level tablespoons flour
One-eighth level teaspoon salt
One cup orange juice
One cup water
One level teaspoon orange rind, grated
One level teaspoon lemon extract
One-half level tablespoon butter

Mix the sugar, flour and salt. Add the juice and water and cook until the mixture thickens. Add the rind, extract and butter and beat for one minute. Serve hot or cold on the pudding.

Plum Pudding (Ten portions)

(A good Christmas recipe.)

One cup crumbs
Two cups flour
Three level teaspoons baking-powder
One level teaspoon soda
One-half level teaspoon salt
One level teaspoon cinnamon
One-fourth level teaspoon powdered cloves
One cup suet, chopped very fine
One cup chopped raisins
One-half cup peeled, chopped apple
One cup molasses or sorghum
One cup milk
One teaspoon vanilla

Mix and sift the flour, baking-powder, soda, salt, cinnamon and cloves. Add the crumbs, suet, raisins, apple, molasses, milk and vanilla. Beat for two minutes. Fill a well-buttered pudding mold half full, cover tightly, and steam for three hours. Reheat by steaming when time to serve. Serve with Creamy Hard Sauce.

Creamy Hard Sauce (Ten portions)

One-half cup butter
One-half cup boiling water
One tablespoon vanilla extract
Two tablespoons lemon juice
One-eighth teaspoon salt
Three cups sifted powdered sugar

Cream the butter, add the water, extract and juice and beat for two minutes. Add the sugar and salt and beat until creamy. Shape into a mold and set in a cold place. Cut in small cubes or slices and serve on the hot pudding.

Steamed Cabinet Fruit Pudding

(A rich pudding in which dry cake crumbs are used.)

One and one-half cups dry cake crumbs
One level teaspoon ground cinnamon
One-half level teaspoon ground cloves
One-half cup peeled diced peaches
One-half cup raisins
Two eggs
One-half level teaspoon salt
One-fourth cup sugar
One teaspoon vanilla
One and one-half cups milk
Two level teaspoons baking-powder
Two tablespoons melted butter

Mix the cake, cinnamon, cloves, peaches and raisins. Beat the eggs, add the salt, sugar, vanilla and milk. Pour this over the cake mixture and let stand for fifteen minutes. Add the baking-powder and melted butter. Mix well, and fill a greased pudding mold half full. Steam one hour. Unmold and serve with Lemon Sauce.

Lemon Sauce

See Index for recipe for Lemon Sauce.

Steamed Chocolate Pudding (Four portions)

(A simple and delicious recipe.)

One-half cup sugar

One level tablespoon butter
One egg, well-beaten
Two squares chocolate, melted
One-third cup milk
One teaspoon vanilla
One cup flour
One level teaspoon baking-powder
One-eighth level teaspoon salt

Cream the sugar and butter together and add the egg and chocolate. Beat for two minutes. Add the milk and vanilla and all the rest of the ingredients, mixed and sifted. Beat for one minute. Pour into a greased pudding mold. Steam for one hour. Cut in slices and serve warm with Vanilla Sauce or whipped cream.

Vanilla Sauce (Four portions)

One cup sugar
Two level tablespoons flour
One-fourth level teaspoon salt
Two cups water
Two teaspoons vanilla
Two level tablespoons butter

Mix the sugar, flour and salt. Add the water and cook, stirring constantly, for four minutes. Add the vanilla and butter. Serve warm or cold on puddings.

Steamed Date Pudding (Eight portions)

(A good "company" dessert.)

One-third cup fat
One cup light brown sugar
One cup milk
One teaspoon vanilla
Two and one-half cups flour

Two level teaspoons baking-powder
One-fourth level teaspoon salt
One-fourth level teaspoon mace
One-fourth level teaspoon grated nutmeg
One cup seeded chopped dates

Cream the fat and sugar together. Add the milk and vanilla. Mix and sift the flour, baking-powder, salt, mace and nutmeg. Add the dates and combine with the creamed mixture. Beat for three minutes. Fill a greased pudding mold half full. Steam for two hours. Serve warm with whipped cream or Lemon Sauce.

Steamed Fig Pudding (Eight portions)

(Rich, but nearly always liked.)

One-third pound suet, chopped fine
One-half pound figs, chopped fine
One cup flour
Two level teaspoons baking-powder
One-fourth level teaspoon salt
One cup sugar
Two eggs
Two-thirds cup milk
One teaspoon vanilla
One and one-half cups bread crumbs

Mix the suet and figs. Mix and sift the flour, baking-powder, salt and sugar, and add to the suet mixture. Add the eggs, well beaten, the milk and vanilla. Beat for three minutes. Add the crumbs and mix thoroughly. Fill a buttered pudding mold half full. Steam for two hours. Serve hot with Lemon Sauce or Whipped Cream Sauce.

Steamed Fruit Pudding (Four portions)

(Popular in winter.)

One cup flour
One level teaspoon baking-powder
One-fourth level teaspoon soda
Two level tablespoons sugar
One level teaspoon powdered cinnamon
One level teaspoon powdered cloves
One-half level teaspoon grated nutmeg
One-half level teaspoon mace
One-half cup raisins
One-third cup currants. (Or dates seeded and chopped)
One-third cup sorghum or molasses
One egg, well-beaten
One-half cup milk
Two teaspoons melted fat

Mix and sift the flour, baking-powder, soda, sugar, cinnamon, cloves, nutmeg and mace. Add the raisins, currants, sorghum, egg well beaten, milk and melted fat. When well mixed, pour into a greased pudding mold and steam for two and one-half hours.

If stored, these puddings will last a long time. Keep in a cool, dry place. Reheat by steaming for thirty minutes. Serve warm in slices with Lemon or Orange Sauce. (See Index for Lemon or Orange Sauce recipes.)

Bettina's Steamed Fruit Pudding (Ten portions)

(A successful holiday pudding.)

Two cups chopped raisins
Two cups chopped seeded dates
One cup nut-meats, chopped fine

One-third cup citron, chopped fine
One-fourth cup orange peel, chopped fine
One cup bread crumbs
One cup grape juice or milk
One cup flour
One level teaspoon cinnamon
One-third level teaspoon nutmeg
One-third level teaspoon allspice
One-half level teaspoon soda
One-half cup sugar, brown if possible
One and one-half cups suet, chopped fine
Four eggs, well-beaten

Mix the raisins, dates, nut-meats, citron and orange peel, all of which have been chopped thoroughly. Soak the crumbs in the grape juice for five minutes. Mix and sift the flour, cinnamon, nutmeg, allspice, soda and sugar. Add these to the first mixture and also add the crumbs and juice. Add the suet and eggs. Pour into a well-buttered pudding mold, filling but half full. Steam for four hours or more. Serve warm with Lemon Sauce or Hard Sauce. (See recipes.)

Steamed Graham Puddings (Six portions)

(An old-fashioned favorite that our grandfathers liked.)

One and one-half cups Graham flour
One level teaspoon powdered cinnamon
One-half level teaspoon powdered cloves
One-fourth level teaspoon nutmeg
One level teaspoon soda
One-fourth level teaspoon salt
One cup raisins
Two-thirds cup molasses or sorghum
One-half cup sour milk or buttermilk

Mix the Graham flour, cinnamon, cloves, nutmeg, soda and salt. Add the raisins, molasses and sour milk. Beat for three minutes. Fill a buttered pudding mold half full.

Steam for two and a half hours. Cut in slices and serve hot with Lemon Sauce.

Steamed Raisin Puddings (Six portions)

(One of Bettina's favorites.)

Two cups flour
One-third level teaspoon soda
One level teaspoon baking-powder
One-fourth level teaspoon salt
Six level tablespoons sugar
One-third cup molasses
One cup raisins. (Washed thoroughly)
One egg, well-beaten
Two-thirds cup warm water
One teaspoon vanilla

Mix and sift the flour, soda, baking-powder, salt and sugar. Add the rest of the ingredients and beat for three minutes.

Pour into six small greased pudding molds, filling each three-fourths full. Cover tightly. If the molds have no lids use buttered paper, tying it on securely. Steam for thirty minutes.

Serve warm with Brown Sugar Sauce.

(The pudding may be placed in one large mold and steamed for two and one-half hours. To reheat, place in a steamer for twenty minutes.)

Suet Pudding (Eight portions)

(A delicious and fruity dessert that should not be eaten too freely at night.)

One cup suet, chopped fine
One cup molasses
One cup milk
Three cups flour
One level teaspoon soda
Two level teaspoons baking-powder
One level teaspoon powdered ginger
Two level teaspoons cinnamon
One level teaspoon cloves
One-fourth level teaspoon salt
One cup nut-meats, cut fine
One cup raisins, cut fine
One cup dates, stoned and cut fine

Mix all the ingredients together and steam for three hours in a well-buttered covered pudding mold. Serve with Cambridge Sauce.

Cambridge Sauce (Eight portions)

One cup water
Three level tablespoons flour
One-half cup butter
One-eighth level teaspoon salt
Three tablespoons grape juice
One teaspoon vanilla
One teaspoon lemon extract
Two cups powdered sugar

Slowly add the water to the flour, mixing well. Cook, stirring constantly, for three minutes, or until the mixture thickens. Cool, and add the butter creamed, the salt, grape juice, and extracts. Add the powdered sugar, sifted. Beat until thick and creamy. Set in a

cold place until chilled, cut in small slices and place on top of the pudding.

Bettina's Suet Pudding (Eight portions)

(Somewhat hearty; it should not be served after a heavy dinner.)

One cup bread crumbs
One cup milk
One cup flour
One level teaspoon salt
One level teaspoon baking-powder
Three level tablespoons sugar
One and one-fourth level teaspoons powdered cinnamon
One-half level teaspoon powdered cloves
One-third level teaspoon powdered nutmeg
One cup chopped raisins
One-third cup nut-meats, cut fine
One teaspoon vanilla
One cup suet, chopped fine

Soak the crumbs in the milk for five minutes. Mix and sift flour, salt, baking-powder, sugar, cinnamon, cloves and nutmeg. Add the raisins, nut-meats and suet. Combine with the soaked crumbs, add the vanilla and mix thoroughly. Fill a well-buttered mold half full. Cover lightly and steam for two and a half hours. Unmold and serve hot with Lemon Sauce.

Lemon Sauce (Eight portions)

One cup sugar
Two and one-half level tablespoons flour
One-sixth level teaspoon salt
Two cups water
Three tablespoons lemon juice

One-third level teaspoon grated rind
One level tablespoon butter or butter substitute

Mix the sugar, flour and salt. Add the water. Cook, stirring frequently, until creamy and slightly thick. Allow to boil for a minute. Add the juice, rind and butter. Beat for one minute. Serve hot or cold on the pudding. Reheat by steaming.

Caramel Pudding (Four portions)

(A simple and delicious dessert.)

Two-thirds cup sugar
One-half cup flour
One-fourth level teaspoon salt
Three tablespoons thick caramel syrup
Three cups milk
Two egg yolks, well beaten
One and one-fourth teaspoons vanilla

Mix the sugar, flour and salt in the upper part of the double boiler. When well blended, add the milk and caramel syrup and cook over hot water for twenty minutes, or until the pudding is thick and creamy. Add the egg yolks, and beat for one minute while cooking. Add the vanilla, and when well mixed, pour into individual serving dishes. Serve very cold with whipped cream.

To make the caramel syrup, place one-third cup of sugar in a frying-pan, and heat slowly, stirring constantly, until a light brown liquid is formed. Add one-half cup of water and boil three minutes. Reserve the extra portion of caramel for future use.

Chocolate Pudding (Four portions)

(A home favorite.)

Two-thirds cup sugar
One-half cup flour
One-fourth level teaspoon salt
Three cups milk
One and one-half squares chocolate, melted
Two egg yolks, well beaten
One teaspoon vanilla

Mix the sugar, flour and salt very carefully. Add the milk and melted chocolate and cook in a double boiler until stiff. (About twenty minutes is required.) Add the egg yolks and cook, beating constantly, for two more minutes. Add the vanilla, and pour into glass serving cups. Set in a cold place for half an hour or more. Serve with cream.

Chocolate Cream Pudding (Four portions)

(A lighter and creamier chocolate pudding.)

One-third cup sugar
One-fourth level teaspoon salt
Four level tablespoons cornstarch
Two and one-fourth cups milk
One and one-half squares chocolate, melted
One egg yolk, well beaten
One egg white, stiffly beaten
One teaspoon vanilla

Mix the sugar, salt and cornstarch in the upper part of a double boiler. Add the milk and melted chocolate. Cook for twenty minutes, stirring frequently. Add the egg yolk and cook for one minute. Add the egg white, stiffly-beaten, and the vanilla, and remove

at once from the fire. Beat for two minutes. Pile in serving dishes. Set in a cold place for one hour or more. Serve with thin or whipped cream.

Cocoa Tapioca Pudding (Four portions)

(Good, if you like tapioca desserts.)

One-fourth cup quick cooking tapioca
One and one-half cups boiling water
One-fourth level teaspoon salt
Three level tablespoons cocoa
One-third cup sugar
One cup milk
One egg, well-beaten
One-eighth level teaspoon ground cinnamon
One teaspoon vanilla

Wash the tapioca, add the water and salt and cook in a double boiler for fifteen minutes. Add the cocoa, sugar and milk and cook five minutes. Add the beaten egg and cinnamon and cook for one minute more. Remove from the fire and beat for two minutes. Add the vanilla. Pile in serving dishes and set in a cold place for an hour or more. Serve with cream.

Cream Tapioca Pudding (Four portions)

(A simple home pudding.)

One-half cup granulated tapioca
Three cups milk
One level teaspoon salt
One-third cup sugar
Two eggs, well beaten
One teaspoon vanilla
One teaspoon lemon extract

Wash the tapioca and place in the upper part of the double boiler. Add the milk, salt and sugar and cook in the double boiler for thirty minutes, or until the pudding is thick. Add the eggs and cook for two minutes, stirring constantly. Add the extracts, beat for two minutes, and pour into a serving dish. Serve very cold with cream.

Baked Fig Pudding (Four portions)

(Good and unusual.)

Two-thirds cup sugar
Two cups flour
Four level teaspoons baking-powder
One-fourth level teaspoon salt
Two-thirds cup milk
One egg, well beaten
One teaspoon vanilla
Four tablespoons melted fat (butter or lard)
Two-thirds cup figs, cut fine

Mix and sift the sugar, flour, baking-powder and salt. Add the milk, beaten egg, vanilla and fat. Beat for three minutes. Fill well-greased muffin pans half full. Place a portion of the figs on top of each pudding. Bake in a moderate oven for twenty minutes. Serve hot or cold with Lemon Sauce.

Jam Cake Pudding (Six portions)

(Bob and the children like this.)

One cup brown sugar
Five level tablespoons butter, butter substitute, or lard substitute
Two eggs

Four tablespoons jam
One cup flour
One level teaspoon soda
One level teaspoon baking-powder
One-eighth level teaspoon salt

Cream the sugar and fat for three minutes. Add the eggs well beaten, and the jam. Beat for one minute. Add the flour, soda, baking-powder and salt, mixed and sifted. Beat for two minutes. Place in greased muffin pans.

Bake in a moderate oven for twenty minutes. Serve warm with Lemon Sauce.

Lemon Sauce

One cup sugar
Two level tablespoons flour
One-eighth level teaspoon salt
One and three-fourths cups water
One-fourth cup lemon juice
One level teaspoon grated lemon rind
One level tablespoon butter

Mix the sugar, flour and salt. When well blended, add the water, lemon juice and lemon rind. Cook slowly, stirring constantly, until a creamy sauce is formed. Add the butter. Beat for one minute. Serve warm or cold on puddings.

Maple Cream Pudding

(Simple and really delicious.)

One-third cup sugar
One-third cup flour
One-fourth level teaspoon salt

One-half cup maple syrup
Two cups milk
One egg yolk, well beaten
One-half teaspoon vanilla

Mix the sugar, flour and salt thoroughly; add the syrup and milk. Cook in a double boiler until thick and creamy. (About fifteen minutes.) Add the egg yolk and cook two minutes. Add the vanilla. Pour into individual serving dishes. Set in a cold place for one hour or more.

Serve with whipped cream.

Maple Sugar Roll (Four portions)

(One of Bettina's favorites which she makes often when she has maple sugar in the house.)

One and one-half cups flour
Three level teaspoons baking-powder
One-fourth level teaspoon salt
Three level tablespoons lard or a lard substitute
One-half cup milk
One-half cup shaved or grated maple sugar
One level tablespoon butter

Mix and sift the flour, baking-powder and salt. Cut in the lard with a knife. Add the milk slowly, until a soft dough is formed. Toss upon a floured board and pat out to the thickness of one and one-half inches. Sprinkle the sugar on top of the dough. Dot the sugar with bits of butter. Roll up like a jelly roll. Cut in one and one-half-inch slices. Flatten down and place side by side upon a greased pan. Bake in a moderate oven for fifteen minutes. Serve warm with Maple Sauce.

Hot Maple Pudding Sauce (Four portions)

One level tablespoon cornstarch
One-eighth level teaspoon salt
One-third cup milk
One cup maple syrup
One-fourth teaspoon vanilla

Mix the cornstarch and salt. Add the milk, and when well blended, add the maple syrup. Cook for three minutes, stirring constantly. Add the vanilla and serve warm over the pudding.

Mary Armenio's Italian Pudding (Four portions)

(This is really very good,—much better than you would guess from reading the recipe.)

One large lemon
One cup sugar
One level tablespoon butter
Two cups water
One-half cup sugar
One level tablespoon butter
One egg, well beaten
One cup flour
Two level teaspoons baking-powder
One-half cup milk

Wash the lemon and cut into very thin slices. (Use a sharp knife for the cutting.) Cook the lemon, sugar, butter and water together very slowly for twenty minutes. Mix the half-cup of sugar with the butter and egg. Add the flour and baking-powder mixed and sifted. Add the milk and beat for two minutes. Place the batter in a buttered baking dish. Pour the boiling lemon syrup over the top. Bake in a moderate oven until the batter shrinks away from the sides of

the pan. (The syrup serves as a sauce for the pudding.)

Snow Ball Pudding (Four portions)

(An old-time friend.)

One-fourth cup fat
One-half cup sugar
Two egg yolks, well beaten
One-fourth cup milk
One teaspoon vanilla
One-third cup cornstarch
Three-fourths cup flour
Two level teaspoons baking-powder
One-eighth level teaspoon salt
Two stiffly-beaten egg whites

Cream the fat, add the sugar and egg and beat for two minutes. Add the milk, vanilla and all the dry ingredients, mixed and sifted. Beat for three minutes. Add the stiffly-beaten egg whites.

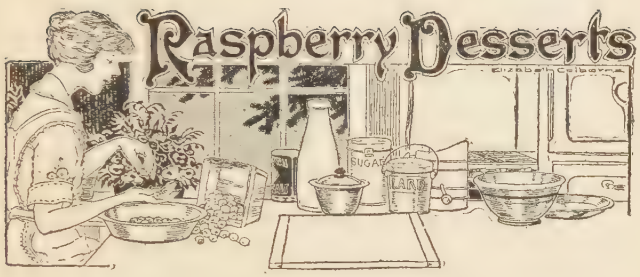
Fill well-greased muffin pans two-thirds full. Bake in a moderate oven for twenty minutes.

Serve warm or cold with Orange Sauce.

Orange Sauce for Puddings (Four portions)

One-half cup sugar
One level tablespoon flour
One cup orange juice
One-third cup lemon juice
One-eighth level teaspoon salt
One egg yolk, well beaten
One egg white, stiffly beaten

Mix the sugar and flour, add the juices and salt and cook slowly until slightly thick. Add the egg yolk and cook for one minute more. Add the egg white, stiffly-beaten, and serve on puddings.



Raspberry Squares (Four portions)

(Bettina says she has still to meet the man who doesn't like "raspberry squares.")

One and one-half cups flour
Three level teaspoons baking-powder
One-fourth level teaspoon salt
Three level tablespoons lard, or a lard substitute
One-half cup milk
One cup drained, canned or fresh raspberries
Four level tablespoons sugar
Two level tablespoons butter

Mix and sift the flour, baking-powder and salt. Cut in the lard with a knife. Add the milk, mixing with a knife until a soft dough is formed. Toss upon a floured board. Pat to the thickness of half an inch. Spread the berries on half of the dough. Sprinkle the sugar over the berries and spread the butter on top. Fold the dough that is without berries over on top of the berry mixture. Pinch the sides together and place in a greased pan.

Bake in a moderate oven for fifteen minutes. Cut in squares and serve with Raspberry Sauce.

Raspberry Sauce (Four portions)

One-half cup sugar
One level tablespoon flour
One-eighth level teaspoon salt
Two tablespoons lemon juice
One cup water or raspberry juice

Mix the sugar, flour and salt and add the lemon juice and water. Cook for three minutes, stirring frequently. Serve warm or cold over the pudding.

Raspberry Washington Pie

(A good "company" dessert.)

One-fourth cup fat
Three-fourths cup sugar
Two egg yolks
One teaspoon lemon extract
One-half cup milk
One and one-half cups flour
Two and one-half level teaspoons baking-powder
One-eighth level teaspoon salt
Two egg whites

Cream the fat, add the sugar and egg yolks and beat for three minutes. Add the lemon extract, milk, flour, baking-powder and salt. Beat again for three minutes. Add the egg whites, stiffly beaten, and pour into two layer-cake pans lined with waxed paper. Bake in a moderate oven for twenty minutes. Place raspberry filling between the layers, and powdered sugar on top.

Raspberry Filling

One-half cup raspberry jam
One-half teaspoon lemon extract

Beat the jam and extract together and place between the layers of the cake.

Powdered Sugar Topping

One egg white
One teaspoon lemon extract
One teaspoon vanilla extract
One-eighth teaspoon salt
One cup powdered sugar, sifted

Beat the egg white very stiff, add the extracts and powdered sugar slowly until a soft mixture is formed. Beat for one minute. Spread on top of the cake.

Steamed Raspberry Pudding (Four portions)

(Why not make this in winter when you have some left-over canned raspberries on hand? Steamed puddings are best in cold weather, you know.)

One cup flour
Two level teaspoons baking-powder
One-fourth level teaspoon salt
One-fourth cup sugar
One egg, well beaten
One-fourth cup milk
Two tablespoons melted fat
One teaspoon vanilla
One cup raspberries, fresh or canned
Three level tablespoons sugar

Sprinkle the three tablespoons of sugar over the raspberries and let them stand until the rest of the pudding is ready. Mix and sift the flour, baking-powder, salt and sugar. Add the egg and milk and beat for three minutes. Add the melted fat and

vanilla and the sweetened raspberries. Fill small greased molds half full.

Steam in a covered steamer for thirty minutes. Unmold and serve warm with Cream Sauce.

Cream Sauce (Four portions)

One egg
One-fourth cup milk
One-half cup cream
One teaspoon vanilla
Two cups powdered sugar

Beat the egg, add the milk and cream. Beat for two minutes. Add the vanilla and slowly add the powdered sugar, sifted. Beat for two minutes. Serve very cold on puddings.

Chocolate Souffle (Four portions)

(A universal favorite.)

Three level tablespoons butter
Four level tablespoons flour
One-eighth level teaspoon salt
Two-thirds cup milk
One-third cup sugar
Two squares chocolate, melted
One teaspoon vanilla
Three egg yolks
Three egg whites

Melt the butter and add the flour and salt. Mix well. Add the milk and sugar and cook until very thick and creamy. Add the chocolate, vanilla, and egg yolks. Beat for three minutes. Add the egg whites, stiffly beaten. Pile in a buttered baking-dish. Set in a pan of hot water and bake in a moderate oven for thirty minutes. Serve warm in squares with Hard Sauce.

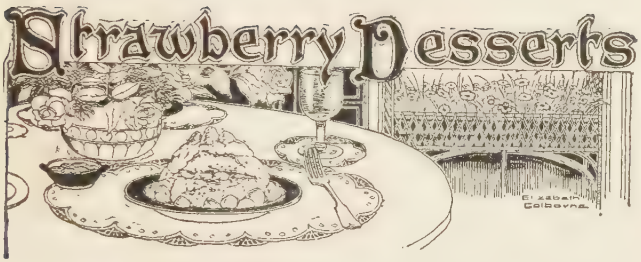
Date Nut Souffle (Four portions)

(As full of air and "goodness" as of dates and nuts.)

One cup dates, seeded and chopped
One-third cup sugar
One-fourth cup water
Two level tablespoons butter
Two level tablespoons flour
One-half cup milk
Three egg yolks
Three egg whites
One teaspoon vanilla
One-half level teaspoon baking-powder
One-half cup nut-meats

Cook the dates, sugar and water together for five minutes, stirring constantly. Melt the butter, add the flour, and when well blended, add the milk. Cook until thick, stirring constantly. Add the egg yolks and beat for three minutes. Add the date mixture, egg whites, stiffly-beaten, vanilla, baking-powder and nuts. Pile lightly into a buttered baking dish, set in a pan of hot water, and bake in a moderate oven for thirty minutes. Serve warm with whipped cream.

Strawberry Short Cake



Bettina's Strawberry Shortcake (Four portions)

(The joy of the strawberry season.)

One and one-half cups flour
Three level teaspoons baking-powder
One-fourth level teaspoon salt
Three level tablespoons lard
One-half cup milk
Two cups strawberries
One-half cup sugar

Mix and sift the flour, baking-powder and salt. Cut in the lard with a knife. Slowly add the milk until a soft dough is formed. Toss upon a floured board. Pat to the thickness of one inch. Cut out with a large cooky cutter. Place side by side on a tin pan. Bake in a moderate oven for twelve minutes. Split and arrange the berries, mixed with the sugar, on top and between the shortcakes. Serve with cream.

Cottage Pudding with Strawberry Sauce

(You'll like it if you like cottage puddings.)

See Index for Cottage Pudding recipe.

Strawberry Sauce (Four portions)

One cup sugar
Two level tablespoons flour
One-eighth level teaspoon salt
One cup water
Two tablespoons lemon juice
One cup crushed strawberries

Mix the sugar, flour and salt. Add the water and cook for two minutes. Add the lemon juice and strawberries and cook for three minutes. Serve warm or cold on cottage pudding.

Strawberry Bavarian Cream (Four portions)

(An airy-fairy dish that makes a good dessert for a "pink luncheon.")

Two level tablespoons granulated gelatin
One-third cup cold water
One cup strawberry juice and pulp, mixed
One-half cup sugar
One tablespoon lemon juice
Two egg whites

Soak the gelatin in cold water for five minutes. Place in a pan of hot water and stir until dissolved. Add the sugar and lemon juice and when well dissolved add the strawberries. Allow partially to congeal and then beat until frothy. Add the egg whites, stiffly beaten. Beat the whole mixture until stiff. Pile in glass serving cups. Set in a cold place for one hour or more. Serve with whipped cream.

Strawberry Cases (Six portions)

(A delicious strawberry recipe.)

Six pie-shells, baked in muffin pans
Three cups fresh strawberries
One-half cup powdered sugar
One and one-half cups whipped cream
Four level tablespoons sugar
One teaspoon vanilla

Arrange the pie-shells on serving plates. Mix the strawberries and powdered sugar and fill the cases with them. Mix the whipped cream, sugar and vanilla. Pile on top the strawberries. Serve.

Strawberry Cottage Pudding (Four portions)

(Unusual and very good.)

Three level tablespoons butter
One-half cup sugar
One teaspoon vanilla
One-half cup milk
One egg
One and one-half cups flour
Two level teaspoons baking-powder
One-eighth level teaspoon salt
One cup fresh or canned strawberries

Cream the butter and sugar, add the vanilla, milk and egg. Beat for one minute. Add the flour, baking-powder and salt, mixed and sifted. Beat for two minutes. Add the strawberries. Fill greased muffin pans half full. Bake in a moderate oven for twenty minutes. Serve with plain or whipped cream.

Strawberry Fluff (Four portions)

(A very popular light dessert.)

Two cups strawberries
One-third cup sugar
One cup diced marshmallows
One cup whipped cream
One teaspoon vanilla

Mix all the ingredients and pile in glass sherbet cups. Set in a cold place an hour and serve at once.

Strawberry Fruit Dessert (Four portions)

(A fruit mixture that many people like.)

One cup diced oranges
One cup diced pineapple
One cup strawberries
Two tablespoons lemon juice
One-third cup sugar

Mix all the ingredients and place in a very cold place for twenty minutes or more. Serve in glass serving cups.

Strawberry Shortcake

(The "cake strawberry-shortcake." Bettina doesn't think it compares with the other kind, but everybody to his own taste!)

Three level tablespoons butter
One-half cup sugar
One egg, well beaten
One teaspoon vanilla
One-half cup milk
One and one-half cups flour
Three level teaspoons baking-powder
One-eighth level teaspoon salt

Two cups strawberries
One-third cup sugar

Cream the butter, add the sugar and egg and beat for two minutes. Add the vanilla, and the flour, baking-powder and salt, mixed and sifted. Beat for two minutes. Pour the batter into two small layer-cake pans, lined with waxed paper. Bake in a moderate oven for twenty minutes. Place the strawberries, mixed with the sugar, between the two layers and on the top layer. Serve with cream.

Strawberry Sponge Cake (Six portions)

(A good "party luncheon" dessert)

Six small sponge cakes
Two cups strawberries
One-third cup sugar
One and one-half cups whipped cream
Three level tablespoons sugar
One teaspoon vanilla

Cut the sponge cakes in halves. Mix the strawberries and one-third cup of sugar. Place portions of the strawberries between and on top of the cut sponge cakes. Mix the whipped cream, sugar and vanilla. Pile on top of the prepared sponge cakes and serve at once.

Date Nut Whip (Four portions)

(A delicious light dessert. Serve very cold.)

One cup dates, seeded and chopped
One-half cup water
One-half cup sugar
Three egg whites
One teaspoon vanilla
One cup whipped cream
One-half cup nut-meats, cut fine

Cook the dates, water and sugar together for five minutes. Beat the egg whites until stiff. Add the date mixture, vanilla and whipped cream. Pile lightly in glass sherbet dishes. Sprinkle the nuts over the top. Serve very cold.

Ginger Rice Whip (Four portions)

(Delightful as a lunchon dessert.)

One and one-half cups cooked rice
One-third cup sugar
One teaspoon vanilla
One-fourth level teaspoon salt

One-half cup nut-meats
One-fourth cup preserved ginger, chopped fine
One-half cup marshmallows, cut fine
Two cups stiffly-whipped cream

Mix the rice, sugar, vanilla and salt. Add the nut-meats, ginger and marshmallows. Cut and fold in the whipped cream. Pile lightly in glass serving dishes and set in a cold place for thirty minutes or more.

Prune Whip (Four portions)

(A baked prune whip that everybody likes, especially when served with whipped cream.)

One cup dried prunes
One and one-half cups water
One-third cup sugar
One teaspoon lemon extract
Two egg whites, stiffly beaten

Wash the prunes carefully. Add the water and soak over night. In the morning cook very slowly for twenty minutes. Cool and remove the seeds. Mix the seeded prune sauce (do not drain) and sugar, and cook slowly for ten minutes, stirring constantly. Cool and add the lemon extract. Lightly add the stiffly-beaten egg whites.

Pile in a buttered baking dish. Set in a pan of hot water and bake in a moderate oven for thirty minutes. Serve warm or cold in glass dishes with custard sauce or cream.

Gelatin Prune Whip (Four portions)

(An uncooked prune whip that is very good.)

One cup stewed prunes
One-half cup sugar
One level tablespoon granulated gelatin
Two tablespoons cold water
One-half cup boiling water
Three egg whites, stiffly beaten
One teaspoon lemon extract

Seed the cooked prunes and add the sugar. Cook very slowly, stirring constantly, until a thick marmalade is formed. Soak the gelatin in the cold water for three minutes, add the boiling water and stir until dissolved. Add the prune mixture, mix and allow to cool. When cold, add the egg whites, stiffly-beaten, and the lemon extract. When well mixed pile lightly into glass serving dishes and set in a very cold place for twenty minutes or more to chill.

Serve with Lemon Custard Sauce.

Lemon Custard Sauce (Four portions)

Two egg yolks
Two level teaspoons flour
One-fourth level teaspoon salt
Five level tablespoons sugar
Two cups milk
One teaspoon lemon extract

Beat the egg yolks in the upper part of the double boiler. Add the flour, salt, sugar and milk. Cook over hot water until the mixture will coat a silver spoon. Beat for two minutes, add the lemon extract and serve very cold on puddings.

A FEW SIMPLE DESSERT SUGGESTIONS

Apples, Bananas and Oranges, served in the skin, with fruit knives
Apricots, Sliced, with or without Cream
Bananas, Sliced, and Cream
Blueberries and Cream
Cantaloupe
Cake and Coffee
Dates stuffed with nuts and rolled in powdered sugar
Doughnuts and Coffee
Honey-Dew Melon
Sliced Oranges with Cake or Cookies
Peaches, Canned, with Whipped Cream
Peaches, Sliced, and Cream, with Cake or Cookies
Pears, Canned, with Cake or Cookies
Pears, Fresh
Pineapple, Canned, with Cake or Cookies
Pineapple, Fresh, with Powdered Sugar
Raisins and Assorted Nuts
Raspberries, Black, and Cream, with Cake or Cookies
Raspberries, Red, with Plain or Whipped Cream
Rhubarb Sauce with Cake or Cookies
Strawberries, Fresh, with Powdered Sugar
Strawberries, Fresh, with Plain or Whipped Cream
Vanilla Ice Cream with Fresh Strawberries
Vanilla Ice Cream, with Fresh Peaches, Sliced
Watermelon, Iced

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